

BY WINESTAINS

platter magic





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CHECK-LIST ✓

Having the below items **on-hand before you start** creating your platter will not only save you time, but will help with clean-up and limiting the mess that's made.

- ✓ Grazing Board of choice
- ✓ Chopping Board
- ✓ Baking Paper
- ✓ Pairing Knife
- ✓ Paper Towel
- ✓ Compost Bin
- ✓ Recycling Bin
- ✓ Garbage Bin
- ✓ Tea towel
- ✓ Dip Bowls
- ✓ Cheese Knives
- ✓ Spoons
- ✓ Paper Towel

Shopping list break-down

We've broken down our entire shopping list for you into 5 sections. These are the core elements used in each platter build to teach you the fundamentals. The idea is that you become familiar with what you love, and add your own flavours and touches once you've mastered the foundations of a beautiful platter build!

Fun fact: Click on any of the branded items and we'll link you to them online.

CHEESE



King Island Smoked Cheddar, Alexandrina Vintage Cheddar, Barossa Camembert, Barossa Brie.

CRACKERS



Apricot & Date Crackers, Fig & Fennel Ciabatta, Plain Lavash, Crispbread, Home-Made Pita Bread Crackers (GF), Mary's Crackers (GF + Vegan)

FRUIT



Strawberries, Blueberries, Raspberries, blackberries, Kiwi Fruit, Pear

DIPS



Spinach & Feta Dip, Beetroot & Feta Dip, Chilli Chunky Dip, Hommus

FILLERS



Dried Pears
Dried Mango
Salted Cashew
Seasonal Micro greens
Pepitas
Pistachio Kernels
Dehydrated Apple Slithers
Dehydrated Blood Orange
Coconut Chips
Dried Edible Flowers
Honeycomb

Flowers we used

Wax flower
Matricaria
Olive branch
Daisies



Abundant platter



Abundant Cheese Platter

Prep-time: 30 minutes to 1 hour

Cost: \$90

Feeds: 10-15 ppl pre-dinner grazing

Price breakdown: \$6 per person

Tip: Prepare the platter where you plan to serve it so you can get creative with the flowers and greenery.

Notes: Stroll your local supermarket or farmer's market for your favourite GF + Vegan swap-outs. We've listed a few below for you to check out.



DIPS

- 1 x Spinach & Feta 200g
- 1 x Beetroot & Feta 200g
- 1 x Chilli Chunky Dip 150g

VEGAN SWAPS

- Roast Beetroot Dip
- Hummus Dip
- Baked Mediterranean Eggplant Dip

GF SWAPS

- Yumi's Italian Mixed Vegetable Dip
- Yumi's Roasted Beetroot
- Yumi's Sweet Potato & Roasted Cashew

FRUIT

- 1 X Punnet Strawberries
- 1 X Punnet Blueberries
- 1 X Punnet Raspberries
- 1 X Kiwi Fruit
- 2 X Pear
- 1 X Orange

FLORALS

- Foraged Olive Leaves
- Wax Flowers

CHEESE

- 1 x King Island Smoked Cheddar
- 1 x Alexandrina Vintage Cheddar
- 1 x Barossa Camembert 200g
- 1 x Barossa Brie 200g

VEGAN SWAPS

- Vegan Cashew Camembert
- Vegan Brie
- Truffle Cashew Brie
- Vegan Almond Curd With Rose Harissa
- The Vegan Selections Are From All The Things.*

GF SWAPS

- Barossa Camembert 200g
- Barossa Brie 200g
- Mersey Valley Ploughmans Cheddar
- King Island Dairy Stokes Point Smoked Cheddar Cheese

FILLERS

- Dried Pears 200g
- Dried Mango 200g
- 1 Pkt Salted Cashew
- Dried Apple Slivers

CRACKERS

- Apricot & Date cracker 100g
- Fig & Fennel Ciabatta 900g
- Plain Lavash 200g
- Crispbread 100g

VEGAN SWAPS

- Carman's Super Seed And Grain Crackers,
- Rosemary & Sea Salt
- Veggie Crackers
- Mary's Herb Crackers
- Rice Crackers

GF SWAPS

- Damora GF Apricot & Sunflower Seeds 100g
- Damora Rice Crackers Original 100g
- Eltora GF Original Tortilla Strips
- Senza Gluten Free Focaccia Garlic & Herb

GARNISH

- Seasonal Micro greens 45g
- Pepitas 150g
- 1 X Handful Pistachio Kernels
- 1 Jar Dehydrated Apple Slithers
- 1 Jar Dehydrated Blood Orange

Abundant Platter: step by step build



*Table
Centrepiece
platter*



Table Centrepiece Platter

Prep-time: 30 minutes

Cost: \$70

Feeds: 8-10 ppl pre-dinner grazing

Price breakdown: \$7 per person

Tip: If you're serving more people, you can add bowls of bread + crackers on the side to top-up the board.

Notes: If you're planning on making this a feature on your table, add some greenery and flowers UNDER the board and continue along the table to make a real impact.

You can create a similar platter using any long style board or you can create it DIRECTLY onto your table. Just add some baking paper underneath to form the base of your platter.



DIPS

- 1 X Spinach & Feta 200g
- 1 X Beetroot & Feta 200g

VEGAN SWAPS

- Roast Beetroot Dip
- Baked Mediterranean Eggplant Dip

GF SWAPS

- Yumi's Italian Mixed Vegetable Dip
- Yumi's Roasted Beetroot
- Yumi's Sweet Potato & Roasted Cashew

FRUIT

- 1 X Punnet Strawberries
- 1 X Punnet Blueberries
- 1 X Punnet Blackberries
- 2 X Pears

FLORALS

- Foraged Olive Leaves
- White Daisies

CHEESE

- 1 X King Island Smoked Cheddar
- 1 X Alexandrina Vintage Cheddar
- 1 X Barossa Camembert 200g
- 1 X Barossa Brie 200g

VEGAN SWAPS

- Vegan Cashew Camembert
- Vegan Brie
- Truffle Cashew Brie
- Vegan Almond Curd With Rose Harissa
- The Vegan Selections Are From All The Things.*

GF SWAPS

- Barossa Camembert 200g
- Barossa Brie 200g
- Mersey Valley Ploughmans Cheddar
- King Island Dairy Stokes Point Smoked Cheddar Cheese

FILLERS

- Dried Pears 200g

CRACKERS

- Fig & Fennel Ciabatta 900g
- Plain Lavash 200g
- Mary's Herb Crackers 1 Pkt

VEGAN SWAPS

- Carman's Super Seed And Grain Crackers,
- Rosemary & Sea Salt
- Veggie Crackers
- Mary's Herb Crackers
- Rice Crackers

GF SWAPS

- Damora GF Apricot & Sunflower Seeds 100g
- Damora Rice Crackers Original 100g
- Eltora GF Original Tortilla Strips
- Senza Gluten Free Focaccia Garlic & Herb

GARNISH

- Seasonal Micro greens 45g
- Pepitas 150g
- Honeycomb
- Coconut Chips 1 Pkt
- 1 X Jar Dehydrated Apple Slices
- Dried Edible Blooms (Optional)

Table Centrepiece Platter: step by step build



WINE BARREL DESIGNS
MINESTAINS



Minimal Platter

Minimal Platter

Prep-time: 30 minutes

Cost: \$40

Feeds: 3-4 ppl pre-dinner grazing

Price breakdown: \$10 per person

Tip: Add some extra bread and crackers in a bowl next to the platter.

If you're placing dips directly onto the board (which you can) a great way to clean + remove the stain is to use baking soda + vinegar directly onto the board and scrub the stain away.



DIPS

1 X Spinach & Feta 200g

VEGAN SWAPS

Roast Beetroot Dip
Hommus Dip
Baked mediterranean eggplant Dip

GF SWAPS

Yumi's Italian Mixed Vegetable Dip
Yumi's Roasted Beetroot
Yumi's Sweet Potato &
Roasted Cashew

FRUIT

1 X Punnet Strawberries
1 X Pear

FLORALS

Foraged Olive Leaves
White Daisies

CHEESE

1 X Barossa Brie 200g

VEGAN SWAPS

Vegan Cashew Camembert
Vegan Brie
Truffle Cashew Brie
Vegan Almond Curd With Rose Harissa
The Vegan Selections Are From All The Things.

GF SWAPS

Barossa Camembert 200g
Barossa Brie 200g
Mersey Valley Ploughmans Cheddar
King Island Dairy Stokes Point Smoked Cheddar Cheese

FILLERS

Dried Pears 200g
Honeycomb

CRACKERS

Apricot & Date Cracker 100g
Fig & Fennel Ciabatta 900g

VEGAN SWAPS

Carman's Super Seed And Grain Crackers,
Rosemary & Sea Salt
Veggie Crackers
Mary's Herb Crackers
Rice Crackers

GF SWAPS

Damora GF Apricot & Sunflower Seeds 100g
Damora Rice Crackers Original 100g
Eltora GF Original Tortilla Strips
Senza Gluten Free Focaccia Garlic & Herb

GARNISH

Seasonal Micro greens 45g
Pepitas 150g
1 X Jar Dehydrated Apple Slithers
Dried Edible Flowers (Optional)

Minimal Platter: step by step build



Budget Platter



Budget ingredients



Budget Platter

Prep-time: 30 minutes

Cost: \$30

Feeds: 6-8 ppl pre-dinner grazing

Price breakdown: \$7 per person

Tip: Use any pantry staples you have on hand such as nuts, toasted bread, cheese, dried fruits. You can really get creative here. Aldi is a great place to source cheese + meats. Keep an eye out for on-sale items at your local grocery store.

Notes: Head to Bunnings and grab potted flowers & herbs you can have on-hand to place on your platters. You can also forage olive leaf or even bluegum to use on your platters as well as rosemary + other herbs.



DIPS

1 X Beetroot & Feta 200g

VEGAN SWAPS

Roast Beetroot Dip
Baked Mediterranean Eggplant Dip
Hommus

GF SWAPS

Yumi's Italian Mixed Vegetable Dip
Yumi's Roasted Beetroot
Yumi's Sweet Potato &
Roasted Cashew

FRUIT

1 X Punnet Strawberries
1 X Orange

CHEESE

1 X Cheddar
1 X Aldi Camembert
1 X Aldi Brie

VEGAN SWAPS

Vegan Cashew Camembert
Vegan Brie
Truffle Cashew Brie
Vegan Almond Curd With Rose Harissa
The Vegan Selections Are From All The Things.

GF SWAPS

Barossa Camembert 200g
Barossa Brie 200g
Mersey Valley Ploughmans Cheddar
King Island Dairy Stokes Point Smoked Cheddar Cheese

FILLERS

Dried Pears 200g
Popcorn
Ham 50g

CRACKERS

Wraps (Toasted + Cut)
Bread (Toasted + Cut)
Bread Roll Cut Into Slithers

VEGAN SWAPS

Carman's Super Seed And Grain Crackers,
Rosemary & Sea Salt
Veggie Crackers
Mary's Herb Crackers
Rice Crackers

GF SWAPS

Damora GF Apricot & Sunflower Seeds 100g
Damora Rice Crackers Original 100g
Eltora GF Original Tortilla Strips
Senza Gluten Free Focaccia Garlic & Herb

FLORALS

Foraged Olive Branch
White Daisies

Budget Platter: step by step build



Dessert Platter



WINE & SPIRITS
WITH ALL ELECTIONS

Dessert Platter ingredients



W
WINESTAINS
WINE BARREL DESIGNS

Dessert Platter

Prep-time: 30 minutes

Cost: \$50

Feeds: 15-30 ppl post-dinner grazing

Price breakdown: \$2-\$5 per person

Tip: Use any seasonal fruits on hand - this is where you can get creative. If you can get your hands on some figs we highly recommend using these.

Notes: The servings are based on 30 people if just having one each and 15 if you're having a couple each. If you can't find meringue nests, use any meringue and just break it apart over the board.



FOUNDATION

2 X Pkt Meringue Nests
2 X Pkt Meringue Swirls
1 Can Whipped Cream

VEGAN SWAPS

Plantitude Meringue
Loco Dairy Free Thickened Cream
Schlagfix Vegan Whipped Cream Can
Soyatoo Vegan Whipped Cream

GF SWAPS

2 X Pkt GF Meringue Nests
2 X Pkt GF Meringue Swirls
1 Can GF Whipped Cream

FRUITS

1 X Punnet Strawberries
1 X Punnet Blueberries
1 X Punnet Raspberries
1 X Punnet Blackberries

FLORALS

White Daisies
Wax Flowers

FILLERS

Dried Blood Orange Slithers
Dehydrated Apple Slithers
Dark Chocolate
Honeycomb
Dried Edible Flowers (Optional)

VEGAN SWAPS

Coles Vegan Dark Chocolate
Hu Dark Chocolate Bars

GF SWAPS

Hu Dark Chocolate Bars

Dessert Platter: step by step build

Stop the build here if you want to keep the 'wreath' look.



Platter FAQ

HOW LONG DOES IT TAKE TO PREPARE A PLATTER?

The more you practice the quicker and easier you'll find it. After shopping for your ingredients I'd set aside a good hour to have a play around creating your platter. Find a play-list and enjoy the process!

If your guests are scheduled to arrive around 5pm for pre-dinner drinks and a platter then I'd start creating your platter around 4pm.

WHAT SHOULD I DO IF I'M SERVING MORE PEOPLE THAN WHAT'S STATED ON THE GUIDE?

You can do a few things here...

If it's a lot more than what's on the guide, you can simply double or triple the ingredients.

Another great tip is to create the platter and simply have extra ingredients on-hand to replenish as the platter needs it.

We recommend stocking up on extra bread + crackers and placing them on the side of the platter for people to help themselves once the board starts to become empty.

CAN I USE DIFFERENT INGREDIENTS TO WHAT YOU'VE USED?

Yes! What we've shown you are the foundations of a beautifully 'styled' platter. We want you to try new, different and exciting flavours each time (just use the same principal with placement and you'll be fine)

BEST PLACES TO SHOP FOR BUDGET ITEMS?

To really get value for money, you'll need to shop around to a few places to find the best budget-swap-outs. Aldi is a great place to start as well as the larger supermarkets, simply scour for specials!

In regards to the finishing touches like the flowers and greenery, I'd suggest a trip to Bunnings to pot your own to have on hand whenever you need some pops of colour on your platter.

I'D REALLY LIKE TO MAKE MY PLATTER MORE COVID FRIENDLY - WHAT DO YOU SUGGEST FOR THIS?

We suggest having a stack of plates/bowls on the side as well as a container of mini tongs so that people can pick the items off the platter and place them straight on their own plate ready to devour.

HOW LONG SHOULD A PLATTER STAY OUT FOR?

We'd recommend no longer than a couple of hours, but if you live in a warm climate (or having a summer platter) we'd recommend firstly placing the platter under-cover in the shade. You can also surround the platter by ice-packs if it's super hot to help keep everything cool.

WHAT SHOULD I DO IF I PLAN TO TAKE MY PLATTER TO A FRIENDS HOUSE?

You can pre-make the platter (all but the small bits that move around such as nuts etc) Bring the flowers and greenery with you and you can finish the platter build with these finishing touches once you arrive.

We suggest wrapping the half-made platter tightly in glad-wrap securing everything tightly to transport it safely.

WHAT PANTRY STAPLES ARE HANDY TO HAVE ON HAND?

We love having pepitas, coconut chips, a selection of dried fruits, crackers and nuts on hand.

BEST WAY TO GET STAINS OUT OF MY WOODEN BOARD?

Our advice is to get onto them straight away. Try not to let them sit over-night as it will make them harder to remove. Sprinkle bi-carb over the stain and add white vinegar to it (or lemon juice if you have it) Then use a cloth (or brush) to rub over the stain until it starts to lift. Once it's lifted rinsed off the board, let it dry completely and then re-oil your board.

We've created a full blog post about caring for your wooden board on our website if you wanted to check it out. [Click here.](#)

WHAT'S THE BEST WAY TO CLEAN AND MAINTAIN MY WOODEN BOARD?

Make sure you always let your wooden board dry completely. We recommend oiling your board once it starts to look a little dry. We coat the Winestains boards initially with canola oil (don't use olive oil) but we also recommend you maintain them with a board oil of your choice as well as a wax to help repel water. We love using Gilly's board care items which you can find [here](#).

Some of our favourite platter blooms



NASTURTIUM



NATIVE VIOLET



VIOLA



CARNATION PETALS



FRENCH MARIGOLD



PANSY PETALS



CALENDULA PETALS



BASIL FLOWERS

IMPORTANT - PLEASE READ!

- There are a lot of look-alike plants in nature. Before serving any flowers to your guests triple check that they are safe! I suggest growing your own in the warmer months, reaching out to a local farm or finding an edible flower supplier online!
- Never eat flowers grown commercially or for floral arrangements. They are often sprayed with pesticides and other harmful chemicals.
- Only eat the flower's petals; do not eat the stamen or pistils unless you know for sure it's okay to do so.
- STORAGE: When you receive or pick your edible flowers store them as soon as possible in the fridge with a damp paper towel to help them last!

Wine + Cheese Pairing guide

1. AGED PORT AND BLUE STILTON

Port is known for its full body, sweetness, and bold character. When you're dealing with all that, you need a cheese to match: something stinky. The complex character of a pungent and salty Blue Stilton matches up beautifully with an older, sweeter Port. **Note: The sweeter the wine, the stinkier the cheese.**

2. CABERNET SAUVIGNON AND AGED CHEDDAR

An aged Cheddar has a fattiness that matches up wonderfully with the mouth-drying tannins you'll find in many Cabernet Sauvignons. Our pick would be the Barossa Cheese Washington cheese. For a **Cabernet Sauvignon Shiraz blend** we would opt for the La Dame aged 4 years also from Barossa Cheese.

3. CHAMPAGNE AND BRIE

The softer texture of triple-cream cheeses like Brie demands something sharp and acidic to cut through the fat. The high acid and pleasantly stinging bubbles of Champagne combine with Brie's thick creaminess in a contrast that is very satisfying.

4. CHARDONNAY WITH CAMEMBERT

Chardonnay shines when served with creamy Camembert. The acidity in the wine cuts through the rich texture of the cheese whilst the subtle flavours of Chardonnay compliments rather than overpowers the rich and buttery Camembert.

5. GRENACHE WITH A WASHRIND CHEESE

This works because the richness of the wine matches that of the cheese. The wine's slight sweetness offsets any bitterness in the cheese's rind and balances the assertiveness of its flavor.

6. SPARKLING WINE OR DRY ROSE WITH LA DAME (12 MONTH OLD)

La Dame is a rare, semi-hard goat milk cheese matured to mellow and develop yeasty aromas, flaky textures and a savoury, nutty finish. Enjoy with a sparkling wine or dry rose.

7. MALBEC AND EDAM

The combination of Edam's nutty flavors and Malbec's velvety fruit is the sort of pairing that just about anyone can enjoy. Both the wine and the cheese are flavorful and aromatic without being overpowering.

8. PINOT GRIGIO WITH BAROSSA CAMEMBERT & BAROSSA TRIPLE CREAM

The acidity of the wine cuts through the creaminess of the cheese, creating a complementary pairing that you won't forget any time soon.

9. PINOT NOIR AND GRUYERE

The ever-present red berry fruit of a Pinot Noir is the perfect match for the nutty flavors found in a medium-firm cheese like Gruyere.

10. RIESLING AND RACLETTE

Raclette is a mellow and versatile cheese that blends really well with the high acidity and stone fruit flavors found in a Riesling. Our suggestions: Barossa Cheese Triple Cream.

11. ROSÉS AND CHEDDAR

Rosé pairs well with a variety of cheeses, especially fresh or young cheeses like feta, mozzarella, cheddar, and baby swiss.

12. SAUVIGNON BLANC AND GOAT CHEESE

While they're earthy and tart, most goat cheeses are a bit of a blank slate, so the citrus and mineral notes found in a Sauvignon Blanc bring out the wonderful nutty and herbal flavors that can be found in the cheese.

13. SHIRAZ AND SMOKED GOUDA

A great way to emphasize the tobacco notes in Shiraz with a smokey cheese.

14. TEMPRANILLO AND IDIAZABAL

Both Tempranillo and Idiazabal are Spanish and offer savoury, smokey flavours that match perfectly. The full-bodied wine compliments the harder texture of the Idiazabal and the tannin of the wine contrasts beautifully with the buttery flavour of the cheese.

BONUS IDEAS:

TRY: Feta with Dry Apple Cider

TRY: Halloumi with a refreshing crisp ale

Seasonal fruit chart

Preparing Platters With In-Season Fruit Can Be A Game-Changer.

1. It Reduces The Food Miles Of Your Food - Reducing Environment Impact As Well As Costs.
2. The Taste Of Fresher Food Is The Best!
3. You Learn! You Really Start To Get The Knowledge Of When Things Are In Season.
4. What You Are Eating Is Fresh, Not Stored So Higher Quantities Of Nutrients
5. You Experience The Joy And Anticipation Of Your Favourites Coming Into Season!

The Best Way To See If Something Is In Season Is To Check In With Your Local Farmer's Market, This Way You'll Truly Know If It's In Season.

JANUARY - SUMMER FRUIT

Apricots, Bananas, Blackberries, Blueberries, Boysenberries, Raspberries, Strawberries, Cherries, Lemons, Lychee, Mango, Honeydew, Rockmelon, Watermelon, Nectarines, Passionfruit, Peaches, Pineapples, Plums, Prickly Pear, Starfruit, Tamarillo.

FEBRUARY - SUMMER FRUIT

Apricots, Bananas, Blackberries, Blueberries, Boysenberries, Raspberries, Strawberries, Fig, Grapes, Guava, Kiwifruit, Lemon, Lychee, Mango, Honeydew, Rockmelon, Watermelon, Nectarine, Oranges, Passionfruit, Peach, Pears, Plums, Prickly Pear, Rhubarb, Starfruit.

MARCH - AUTUMN FRUIT

Apples, Bananas, Raspberries, Strawberries, Figs, Grapes, Kiwifruit, Lemon, Limes, Mango, Honeydew, Rockmelon, Nectarine, Oranges, Papaya, Passionfruit, Peach, Pears, Plums, Pomegranate.

APRIL - AUTUMN FRUIT

Apples, Bananas, Cumquat, Custard Apple, Figs, Grapes, Guava, Kiwifruit, Lemons, Limes, Mandarin, Oranges, Papaya, Passionfruit, Pears, Plums, Pomegranate, Quince.

MAY - AUTUMN FRUIT

Apples, Bananas, Cumquat, Custard Apple, Grapes, Kiwifruit, Lemons, Limes, Mandarin, Pears, Quince.

JUNE - WINTER FRUIT

Apples, Custard Apple, Grapefruit, Kiwifruit, Lemons, Limes, Mandarin, Oranges, Pears, Quince,.

JULY - MID WINTER - FRUIT

Apples, Custard Apple, Grapefruit, Lemons, Limes, Mandarins, Oranges, Papaya, Pineapple, Tangelo.

AUGUST - WINTER FRUIT

Apples, Custard Apple, Grapefruit - Yellow - Pink, Lemons, Limes, Mandarins, Oranges, Pawpaw, Pineapple, Tangelo.

SEPTEMBER - SPRING FRUIT

Apple, Cumquat, Grapefruit, Lemon, Mandarins, Oranges, Papaya, Pawpaw, Pineapple, Tangelo.

OCTOBER - SPRING FRUIT

Strawberries, Cumquat, Grapefruit, Lemon, Loquat, Mango, Oranges, Papaya, Pawpaw, Pineapple, Starfruit.

NOVEMBER - SPRING FRUIT

Bananas, Strawberries, Cherries, Grapefruit, Lychee, Mango, Honeydew, Rockmelon, Watermelon, Orange, Papaya, Pawpaw, Pineapples, Starfruit.

DECEMBER - SUMMER FRUIT

Apricot, Bananas, Gooseberries, Loganberries, Raspberries, Strawberries, Cherries, Lemon, Lychee, Mango, Honeydew, Rockmelon, Watermelon, Oranges, Passionfruit, Pineapples, Starfruit.