

## Platter Menu

### **\$80.00 per platter**

Our platters are designed that you pay per platter. Each platter approximately feeds 7 – 8 people, but not substantially.

(Choose 1 item per platter)

### Light Bites

Pumpkin, feta & dill tart v

Spinach & bacon frittata gf

Mixed grilled satay sticks & peanut dip sauce gf

Mini bruschetta with spicy chorizo va

Filled Bao Buns – bbq pork, slaw, crispy chicken v

Soft taco with chilli beef, sour cream & tomato

King Prawn garlic crouton with caper tapenade gfa

Smoked Salmon, cream cheese, dill gfa

### Sliders

Bbq smoked brisket with crispy fried onions & rocket

Bbq smoked pork with slaw

Korean fried chicken with shredded salad & kewpie

Spinach, fetta & mushroom v gfa

### Breads

Olive bread with evoo & dukkah v

Mediterranean stuffed cheesy focaccia v

Cheesy garlic bread with pepperoni gfa

Red fried bread– Rye soaked in wine, fried & salted v

Ciabatta with bocconcini, tomato & basil pesto v

### Fried

Buttermilk chicken with hot sauce & aioli

Spring rolls – beef & vegetarian – with sweet chilli dipping sauce va

Camembert with toasts & red currant jelly v

Crispy chicken wings with Asian dipping sauce

Assorted crumbed sushi rolls – California, vegetarian

### Chilled

Assorted cheeses, crackers & dried fruit v gfa

Fresh seasonal fruit v gf

Assorted slices & cakes v gfa

Items in black are available as casual weekend platters or for function catering.

Items in green are available for function catering only.

NOTE: If ordering just platters for your function, a minimum of 1 platter per 8 guests must be allowed.

gf- gluten free / gfa- gluten free available on request / v- vegetarian

ALL FOOD MUST BE CONSUMED ON PREMISE