

PLATTERS

Each Platter Serves as Snack for 10 People

Seasonal Fresh Tropical Fruits (VE) | \$85

Mediterranean Vegetable Tartlet (V) | \$70

BBQ Meatballs, with Smokey BBQ Sauce | \$75

Chef Selection of Cakes, Slices and Tarts (V) | \$85

Assorted Selection of Danishes Baked in House (V) | \$75

Freshly Baked Cookies - Chocolate, Apricot, Almond & Anzac (V) | \$70

Australian Mini Meat Pies, Pasties & Sausage Rolls with Tomato Sauce | \$80

Asian Fried Selection with Soy & Chilli Jam Dipping Sauce | \$65

Classic Potato Wedges Served with Sweet Chilli & Sour Cream (V) | \$50

Malaysian Style Chicken Breast Satay Skewers with Peanut Sauce | \$70

Assorted Deep Fried Prawn Platter with Cocktail Sauce and Lemon | \$80

Vegetable Samosa & Vegetable Spring Roll with Soy & Chilli Jam Dipping Sauce (V) | \$60

FROM \$50

Vegetarian Dipping (V) | \$80

Delicious Homemade Dips Including Hummus, Tzatziki, Pesto and Tomato Relish Accompanied by Fresh Vegetable Dippers and Crackers

Sandwiches and Wraps | \$90

Platter of Mixed Sandwiches/Wraps/Baguettes - Assorted Meats Including Ham, Salami, Roast Beef, Corned Beef and Salads. (Vegetarian Options Available on Request)

Plant Based Mezze Platter (V) | \$105

An Array of Pickled and Marinated Vegetables, White Bean Dip, Smokey Baba Ganoush, Olives, Pickled Seasonal Veg, Grilled Artichoke, Crusty Bread

Cheese Platter (V) | \$110

Assorted Artisanal Cheeses, Dried Fruits, Nuts, Quince Paste, Crackers, Crusty Bread & Vegetarian Dips/Relish

Charcuterie Platter | \$125

Assorted Cured Meats - Shaved Leg Ham, Prosciutto, Pastrami, Aged Cheddar, Pickles & Olives. Served with Warm Ciabatta Bread

Sea Delights | \$140

Smoked Atlantic Salmon, Cooked King Prawns, Wakame Salad, Tender Squid Salad, Thousand Island Dressing, Caper Berries and Fresh Lemon Wedges