



PLATTERS MENU

EACH PLATTER SERVES APPROX 10 GUESTS

Charcuterie Board

Assorted cheeses, mixed cured meats, picked vegetables, mixed bread and labna

Mediterranean

Marinated olives, labna, sliced prosciutto, coppa, sundried tomatoes served with soft tortilla

Cheese Board

Australian cheese platter served with fresh, dried fruit and crackers

Chilled Seafood

Fresh king prawns, smoked salmon, natural oysters with dill and caper mayo and fresh lemon cheek

Hot Seafood

Crispy calamari, fish cocktails, tempura prawns served with tartare and lemon cheek

Sushi Platter

Assorted sushi and sashimi

Rice Paper Roll Platter

Assorted rice paper rolls with accompaniments

The BBQ

Buffalo chicken wings, smokey BBQ beef ribs and meatballs

Italian

Margarita pizza

Green olive, cheese, prosciutto, labna and rocket pizza

Rolled

Arancini balls, black bean kofta, crumbed sweet potato and crumbed feta

Hot Party Platter

Spring rolls with sweet chilli, assorted mini pies, mini vegetable quiches, spinach and ricotta spanakopita

Mexicana

Selection of mini tacos served guac and sour cream, charred corn with chipotle mayo and grated parmesan. All served with lime cheek

Mixed Dessert Platter

Assorted sweet petit fours

Seasonal Fruit Platter

A selection of fresh seasonal fruits, sliced

Assorted Sandwich and Wraps Platter

An assortment of sandwiches & wraps with various fillings

Patisserie Platter

Mixed danish pastries and scones with house-made jam and chantilly cream

Vegan Platter

Paprika baked cauliflower, stuffed mushroom caps with vegan cheese, tempura tofu and stuffed zucchini boats

Vegan Dessert Platter

Assorted vegan slices