



GRAZING PLATTERSROWERS ON COOKS RIVER

GRAZING PLATTERS

PLATTERS (EACH PLATTER SERVES 10)

Charcuterie \$130

Assorted cheeses, mixed cured meats, marinated olives, sundried tomatoes, dips and mixed breads.

Mezze \$120

Char-grilled marinated Mediterranean vegetables, chorizo, olives, fetta, hummus and tzatziki dip, roasted capsicum and pitta.

Crudités (v) \$50

Assortment of raw baby vegetables, marinated mushrooms, charred capsicum and hummus dip.

Cold Seafood \$150

Fresh chilled prawns, Sydney rock oysters, smoked salmon with lemon wedges and cocktail sauce.

Hot Seafood \$130

Crumbed calamari, fish cocktails, tempura prawns with lemon wedges and tartare sauce.

Sushi Nori Rolls (v) \$100

An assortment of rolled nori rolls.

PLATTERS CONTINUED

Farm House Cheese \$110

Australian cheese with fresh and dried fruits, mixed nuts and crackers.

Italiano \$80

Gourmet mini pizzas.

Vegan Delight (vgn) \$140

Tuscan spiced cauliflower, filled mushroom caps with vegan cheese, zucchini shots and tempura tofu.

Seasonal Fruit (vgn/gf/df) \$70

A selection of seasonal sliced fruits.

Chef's Selection Platter \$90

An assortment of hot finger foods.

OPTIONAL EXTRAS

Gourmet Petite Desserts	\$50
Vegan Petite Desserts (vgn)	\$55
Assortment of Sandwiches	\$75
Assortment of Tortilla Wraps	\$75
Assortment of Danishes	\$50
Scones with Jam and Cream	\$50

