



PLATTER MENU

Each platter serves approx. 10 guests

ANTIPASTO PLATTER \$120.00

Selection of cheese (cheddar, blue and smoked brie) cured meats, marinated vegetables, pickles, tuna mousse, beetroot relish, mango chutney, roasted cashews and selection of breads.

VEGETARIAN PLATTER \$95.00

Selection of cheese (cheddar, blue and smoked brie) marinated vegetables, celery & carrot sticks, grapes, pesto dip, hummus, beetroot relish, pecans, and selection of breads

CHARCUTERIE PLATTER \$120.00

Spiced pork, serrano, coppa, calabrezza sausage, smoked chicken, olives, chimichurri with herb crostini and homemade grissini sticks

SEAFOOD PLATTER \$145.00

Cold smoked salmon, fish bites, polenta dusted crispy calamari with chipotle mayo, chili garlic prawns with cocktail sauce, steamed prawn dumplings with dipping sauce.

CRISPY PLATTER \$85.00

Prawn twisters, wontons, samosas, spring rolls with prawn crackers and dipping sauce

DESSERT PLATTER \$100.00

Selection of sweet treats