



PLATTER MENU

Cold platter A (vegetarian)

Pumpkin, goats cheese, pinenut tart (v)
Vegetable rice paper rolls (v g d)
Chive and beetroot relish crepe, crème fraiche (v)
Zucchini, feta frittata, cherry tomato (v g)

Cold platter B

Smoked salmon bilini, herb crème fraiche
Satay chicken, coconut crepe rice rolls
Beef fillet en crouete, horseradish aioli (d)
Pork rilette tart

Premium cold seafood platter

Oysters natural (g d)
Fremantle sardines (g d)
Smoked salmon (g d)
Prawn skewers (g d)
Cocktail sauce, fresh lemon

Sushi, rice roll platter (50 pieces)

Assorted nori rolls, rice paper rolls, dipping sauces (g d)

Antipasto platter

Selection of cured meats, olives, fetta, marinated vegetables, crisp breads, dips, pickles

Gourmet sandwich platter (40 pieces)

Smoked salmon, cucumber, cream cheese
Leg ham, manchego, chutney, rocket
Smoked chicken, brie, avocado
Beetroot relish, crème fraiche, rocket

Hot platter A

Brie, onion jam tart (v)
Pumpkin, fetta arancini (v) V
vegetarian sausage roll (v)
Ricotta, spinach, parmesan pastries (v)

Hot platter C

Beef, portobello mushroom pies
Chicken, vegetable spring rolls (d)
Potato, pea samosa (v)
Marinated mushroom skewers (v g)



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Hot platter E

Snapper goujons
Coconut crumbed prawns
Fish croquettes
Kilpatrick oysters

Slider platter (40 pieces)

Beef, cheddar and tomato chutney
Pulled pork

Gluten free A (vegetarian)

Pumpkin, fetta, parsley arancini (v g)
Marinated mushroom skewers (v g)
Potato, pea samosa (v g)
Brie, onion jam tart (v g)

Pie, sausage roll platter (40 pieces)

House made pies, sausage rolls, tomato sauce

Mini dessert platter A (40 pieces)

Mini berry cheesecakes
Lemon meringues
Fruit tarts
Brownie bites

Cheese platter

Selection of three cheeses, crisp breads, dried fruits, assorted nuts

Mini danish platter (30 pieces)

Apple, chocolate, cherry, sultana, cinnamon