

# Platter menu



CROMER GOLF CLUB

## Antipasto \$140

Sliced prosciutto  
Sliced salami  
Char grilled eggplant  
Char grilled zucchini  
Roast red capsicum  
Semi dried tomatoes  
Olives  
Marinated artichoke  
Hummus  
Beetroot dip  
Fetta  
Toasted Turkish bread

## Yum Cha \$140

Vegetable spring rolls  
Fish cakes  
Salt and pepper squid  
Prawn and ginger gyoza  
Chicken dim sim  
Steamed pork wonton  
Wasabi yuzu dressing  
Soy and sesame  
Sweet chilli

## Dessert \$90

Mini Baileys crème brulee  
Chocolate dipped strawberries  
Chefs selection of petite cakes and slices

## Seafood Platter \$165 pp

Tiger prawns  
Sydney rock oysters  
Tasmanian smoked salmon  
New Zealand mussels with tomato salsa  
Soy, ginger and chilli marinated baby octopus  
Balmain bugs  
Brandy seafood sauce  
Garlic aioli  
Baby capers  
Lemon wedges

## Ploughmans \$140

Sliced ham  
Cheddar cheese  
Boiled eggs  
Apple  
Grapes  
Pickled onions  
Green salad  
Pork pie  
Sourdough  
Piccalilli  
Gherkins

## Gourmet Sandwich \$95

Leg ham, cheddar cheese, tomato and Dijon mustard  
Poached chicken, Swiss cheese and avocado  
Rare roast beef, onion, tomato, lettuce and tomato relish  
Smoked salmon, avocado, cucumber, Spanish onion and baby capers  
Egg and mixed leaf lettuce  
Cheese, tomato, Spanish onion, cucumber, carrot, beetroot and lettuce

## Gourmet pie, sausage rolls and quiches \$140

King Island Beef pie  
Mini sausage roll  
Quiche Lorraine  
Spinach and Fetta quiche  
Chorizo and mozzarella quiche

## Australian Cheese Platter \$140

South Cape Brie, Aged cheddar  
Danish blue, Dried apricots, Raisins, Walnuts, Grapes  
Strawberries, Lavosh & crackers

## Fruit \$90

A selection of seasonal fruits including:  
Watermelon  
Rock melon  
Pineapple  
Honeydew Melon  
Kiwi fruit  
Oranges  
Grapes  
Strawberries

## High Tea \$38 pp

Chicken, celery, pine nut and mayonnaise sandwich  
Egg and iceberg sandwich  
Smoked salmon, wild roquette, Spanish onion and baby caper wrap  
Caramelised onion and goat's cheese and chive tart  
Spiced lamb cocktail pie  
Lemonade scones with jam & cream  
Lemon curd and strawberry tart  
Vanilla and passionfruit panna cotta  
Chocolate brownie  
Freshly brewed coffee and selection of black and herbal teas

*Add a glass of sparkling wine \$7.50*