

Platters

Minimum of 15 guests

Antipasto \$12.50 pp

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

Yum Cha \$12.50 pp

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

Dessert \$8.00 pp

Mini Baileys cr me brulee
Chocolate dipped strawberries
Chefs selection of petite cakes
and slices

Seafood Platter \$50 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 \$12.50 pp

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

Gourmet Sandwich \$8.00 pp

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 \$12.50 pp

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

Australian Cheese Platter \$12.50 pp

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

Fruit \$8.00 pp

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

High Tea \$32.50 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 and 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

