#### 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

#### Yum Cha \$12.50 pp

Toasted Turkish bread

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 crème 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

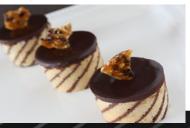
### Fruit \$8.00 pp

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







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