

SHARED GRAZING PLATTERS

10-12 People

Chips, tomato ketchup & aioli
- 26 -

Dips platter:
Babaganoush + hummus, grilled ciabatta,
marinated olives
- 45 -

Antipasti
Chefs selection of Italian cured meats,
grilled ciabatta, marinated olives,
Italian pickles
- 80 -

Slow roasted beetroot, whipped ricotta,
macadamia and toasted barley salad
- 60 -

Panzanella salad: tomato, basil, bocconcini,
capers balsamic vinegar w crunchy bread
- 65 -

Blue, semi hard & soft cheeses, charred pear
jam, crystallized nuts & luxury crackers
- 80 -

Butterfiled whole grilled chicken, fried
potatoes, piri piri dressing, green beans
- 100 -

1kg roast scotch fillet, mash, charred
broccoli & red wine jus
- 130 -

CANAPE PLATTERS

Parmigiano arancini, salsa verde
dipping sauce (30pc)
- 90 -

Marinated chicken skewers, pickled chilli,
aromatic Asian Herbs & peanut sauce (40pc)
- 90 -

Marinated beef skewers, sesame & kewpie
mayonnaise (40pc)
- 90 -

Slow roasted beetroot & whipped ricotta
tartlets (60 pc)
- 90 -

South australian oysters (3doz)
Natural w lime
Pine vinegar & olive oil
- 120 -

Beer battered zucchini flowers, stuffed w
smoked mozzarella & chorizo, mota mayo (30pc)
- 110 -

Pulled pork sliders, memphis sauce
& slaw (30pc)
- 90 -

Mixed vegetable tempura, tonkatsu
dipping sauce (60pc)
- 90 -

Kingfish sashimi w betel leaf, nam jim,
aromatic Asian herbs & fried shallots (30pc)
- 90 -

PROPER PIZZA

Margherita, Pepperoni,
Proscuitto, Potato + Rosemary
(5 Pizzas)
- 90 -

THE ARCHER

•
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FUNCTIONS

Bespoke Function Catering is
available upon appointment with our
Chef and Management.

We can cater to absolutely any
dietary requirement, so please do
not hesitate to ask.

We hope you enjoy your private
function experience with us at The
Archer.