

## PLATTER MENU

*All platters are suitable for 8 persons*

*Platters – \$70 - \$120 per platter*

- **‘Don’t double dip’**  
Artisan breads, trio of housemade dips, grissini, corn chips
- **‘Pizza time’** (3 per serve- one type only) (gfo)  
BBQ Chicken and bacon- smoked chicken, gotzinger streaky bacon, mushrooms, red onion, bbq sauce base  
Margarita- sundried roma tomatoes, fresh basil leaves, torn bocconcini (v)  
Supreme- fresh tomato, mushrooms, olives, red onion, mozzarella, tomato base (v)
- **‘Antipasti party’**  
Cured deli meats, soft and hard cheeses, marinated olives, pickled vegetables, dips with artisan breads
- **‘Fill em up’**  
Beef sausage rolls, lamb/chicken/beef pies served with tomato relish
- **‘Fruity tooti’**(gf) (v)  
Sliced seasonal fruits, assorted fruit skewers, honey yogurt, mixed coulis and dipping sauces
- **‘I’m a vegetarian!’** (v)  
Spinach and ricotta parcels, pumpkin arancini, spring rolls, mushroom and fetta tartlets
- **‘Have you heard that I’m a vegan?’\*** (vegan)  
Crudit  with trio of dips, mixed vegetable pakoras, beetroot arancini, falafel balls  
*\*this platter comes with a large badge to inform everyone you’re a vegan*
- **‘Nori station’ (minimum of 2 platters)**  
Assorted sushi rolls, pickled ginger, wasabi paste, soy and kewpie dipping sauces
- **‘Glutenous minimous’** (gf)  
Salt and pepper calamari, wee little frankfurters, tempura vegetables, lime aioli and tomato relish
- **‘Sweetie pie’**  
Profiteroles with assorted fillings, miniature desserts, brownie bites, baby lemon meringue pies



## CANAPES MENU

Choice of three hot, three cold	\$24.00 per person
Choice of four hot, four cold	\$30.00 per person
Choice of five hot, five cold	\$36.00 per person

*Minimum 15 PAX*

### **Hot Canapes**

- Pork belly, apple vanilla puree, master stock reduction, micro herbs
- Lamb and pistachio kofte, sumac, minted yoghurt (gf)
- Truffle and porcini arancini, wild mushrooms, salsa Verde aioli
- Duck and plum spring rolls, shallot vinaigrette, Chinese five spice
- Haloumi fries in panko crumbed orange citrus dust, dipping sauces (v)

### **Cold Canapes**

- Compressed watermelon, prosciutto, wasabi, baby herbs (v) (gf)
- Bloody Mary infused coffin bay oysters, tabasco, lime gel (gf)
- Pumpkin and pancetta chutney, Peking duck, shallot, confit garlic aioli
- Tataki beef, sesame croute, Wakame salad, soy mayonnaise
- Grilled vegetable bruschetta, olive and sundried tomato tapenade, chives (gf) (v)