

# PLATTERS

We recommend ordering one platter per 10 guests invited (e.g if you expect 80 guests you would order roughly 8 platters). Finger food platters are put out on tables to be self served. For a personal waitress and chef upstairs canapés must be ordered.

Mini Bruschettas – French bread topped with tomato, basil, garlic, evoo and parmesan. (v) \$35

Antipasto Platter – selection of cold meats, cheeses, pickled vegetables, olives, dips, and crackers. \$60

Party Pies and Sausage Rolls Platter – served with tomato sauce. \$60

Sushi Platter – selection of vegetarian, chicken, and seafood nori rolls. (gf) \$50

Seafood Platter – tempura whiting, prawns, squid rings, and prawn twists. \$125

Asian Vegetarian Platter – spring rolls and samosas served with sweet chilli and nam jim dipping sauces. (v) \$40

Chicken Wings Platter – marinated chicken wings and mini drumsticks with house dipping sauce. (gf) \$40

Turkish Bread and Crudités Platter – crispy garlic Turkish bread with vegetable crudités, served with dukkah, evoo, and two dips. (v) \$35

Smoked Salmon en Croute Platter – smoked salmon on mini garlic toasts with dill crème fraiche and chives. \$45

Roast Beef Open Sandwich Platter – prime roast beef on French bread with horseradish cream and rocket. \$45

Stuffed Mushrooms Platter – pesto and cream cheese stuffed mushrooms, topped with parmesan. (v) (gf) \$40

Thai Fish Cakes Platter – house made Thai fish cakes with sweet and spicy dipping sauce. (gf) \$50

Tempura Whiting Platter – tempura whiting and chips with homemade tartare and lemon. \$65

Arancini Balls Platter – three cheese and fresh herb crumbed risotto balls. (v) \$45

Prawn Twists Platter – prawns infused with herbs and garlic wrapped in crispy pastry served with a nam jim dressing. \$55

Croquettes – house made, crumbed corn and cheese croquettes with truffle mayo. (v) \$55

Cheese Platter – selection of cheeses and pickled vegetables, dips and crackers. (v) \$30