PLATTER MENU OPTIONS

V – Vegetarian, DF – Dairy Free, VG – Vegan (With an O –Option)

Mini Quiches 30 units (vo) $90
Choice of quiche Lorraine, or spinach & cheese

Souther Fried Chicken Strips 20 units $85
Tender chicken breast strips crumbed in house served with chipotle mayo

Cold Rolls 20 units (VG, DF) $65
Rice paper rolls filled with Asian herbs & vegetables with a sesame, sweet chilli dressing

Cocktail Pies 30 units (DF) $90
Classic beef sausage rolls served with tomato sauce

Cocktail Sausage Rolls 30 units (DF) $90
Mini pies served with tomato relish

Cocktail Vegan Pasties 30 units (VG,DF) $90
Mini vegetable filled crescents served with tomato relish

Asian Fried Dumplings 30 units (VEO) $85
Served with sweet soy & fresh coriander

Souvlaki 20 units $90
Choose either Lamb or chicken skewers marinated in salt, pepper & oregano served with lemon & tzatziki (mixed platters not available)

Chef house made Arancini 30units (v) $85
House made risotto balls served with aioli (check the chefs selection for current flavour)

Classic mini prawn cocktail dishes 30 units (DF) $95
Plump cool prawns on a bed of crisp iceberg lettuce drizzled with our house made thousand island dressing

PLATTER MENU OPTIONS

V – Vegetarian, DF – Dairy Free, VG – Vegan (With an O –Option)

Meat balls in sugo 30 units (DF) $75
Tasty beef meatballs tossed in a rich tomato sugo and served with steamed rice in a petite dish.

Cucumber bites 30 units (VG, DF) $65
Cucumber rounds filled with asian herbs, vegetables & fried shallots with a sticky thai dressing

Cold rolls 20 units (VG, DF)
Rice paper rolls filled with asian herbs & vegetables with a sesame sweet chilli dressing & fresh coriander

Cucumber Bites 30 units (VG, DF) $55
Cucumber rounds filled with Asian herbs, vegetables, pickled ginger & fried shallots

Cheese platter $110
Three cheeses (soft, hard & blue) served with dried fruit, crispbread, fresh berries and nuts

Dips platter (VG, DFO) $85
Two dips, vegetable crudities, crisp bread & warmed pita

Anti-pasto platter $135
Selection of smoked and cured meat, marinated vegetables, olives, relishes, crudities & crisp breads

Fruit Platter serves 20 (VG, DF) $75
Selection of seasonal fruit

In house mini fairy cakes 30 units (V) $80
Vanilla cupcake, dressed with butter cream or dusted with confectioners sugar filled with house made jams, & fruit purees

Chocolate Brownie 30 units (V) $100
Bite sized brownie drizzled with salted caramel & fresh berries

Slide of scones 30 units (V) (VGO) $90
In house baked scones served with fresh jam, curds and chantilly cream