



MENU COLLECTION
PLATTERS



Assorted sandwiches platter.

PLATTER MENU

Cocktail beef pies with tomato sauce	\$75
Cocktail sausage rolls with sauce	\$70
Devil chicken wings with ranch dressing	\$90
Asian crepe with Peking duck, spring onion, cucumber and hoisin	\$150
Satay chicken skewers, roasted peanuts, spring onion and satay sauce	\$120
Steamed pork buns	\$105
Cocktail peri peri chicken slider	\$170
Bamboo charcoal bun wagyu beef slider	\$170
Spinach and porcini arancini with aioli V	\$155
Salt and pepper squid with chilli jam	\$100
Vegetable spring rolls with sweet chilli sauce V	\$60
Southern fried chicken strips with spicy mayonnaise	\$80
Panko crumb calamari with tartare sauce and lemon	\$65
Kids nuggets and chips	\$60

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN FREE

PLATTER MENU

Tomato, red onion and basil bruschetta mix with toasted bread V	\$90
Natural oysters GF	\$140
Smoked salmon with red onion, capers, crème fraiche and rye bread	\$180
Selection of cheese with dried fruit, nuts, relish, crackers and lavosh V	\$180
Grazing platter of deli meats, marinated vegetables, bread and condiments	\$140
Selection of dips, crudité and grissini sticks V	\$90
Assorted sandwiches platter	\$100
Mini cakes platter	\$150
Sliced seasonal fruit platter V VG GF	\$85

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Seasonal fruit platter.