PLATTER MENU



Each platter caters for approx 8 - 10 guests Personalized platters on request



Margherita (v)
tomato, basil & cheese
Hawaiian - ham, pineapple & cheese
Vegetarian (v)- roasted capsicum,
zucchini, eggplant, caramelized onion,
cheese, garlic & oregano
Pepperoni - pepperoni, onion, capsicum
& cheese
Supreme - ham, pepperoni, capsicum,
onion, olives, mushroom, pineapple &
cheese

*one topping per platter

THE BREAD & DIPS

Trio of assorted breads Char grilled zuchini Eggplant Red peppers Marinated mushrooms Honey ham Salami Housemade dips THE PASTRIES

Spinach & ricotta puffs
Gourmet Sausage Rolls
Mini party Pies Steak, Curried chicken,
Lamb & rosemary, Peppered steak.
Gourmet quiches Chicken & leek, Tomato & mushroom (v),
Ham & asparagus.
Assortment of dipping sauces

\$30

\$55

\$80

\$120

THE PARTY

Arancini Balls
Crumbed camembert
Pork wontons
Honey battered chicken w' macademia
Mini spring rolls
Assortment of dipping sauces

THE MEAT

Satay chicken skewers
Flamed grilled meat balls
Plum pork skewers
Dukkah chicken drumsticks
Lamb koftas
Spicy potato wedges
Assortment of dipping sauces

THE SEAFOOD

Salt & Pepper calamari
Panco crumbed prawn cutlets
Barra spring rolls
Smoked salmon & potato minis
Local crumbed mackarel goujons
Beer battered chips
Assortment of dipping sauces