THE PLATTER

THE PIZZA \$30

Margherita (v) tomato, onion & 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

(Each platter caters for approx 5 guests)

THE PASTRIES \$80

Spinach & ricotta in a light puff pastry Gourmet Sausage Rolls Mini party Pies

Steak,

Curried chicken, Lamb & rosemary, Peppered steak

Gourmet quiches

Chicken & leek, Tomato & mushroom (v), Ham & asparagus

THE PARTAY \$100

Flame grilled meatballs with chilli jam

Local crumbed mackerel goujons with a zesty lime aioli

Crispy vegetarian mini spring rolls with a spiced plum dipping sauce

Salt & pepper calamari with tartare dipping sauce

Thai inspired pork wontons

THE SURF AND TURF \$120

Beef satay skewers (GF)

with peanut sauce

Thai fish cakes (GF) w nam jim dipping sauce

Prawn cutlets

with an avocado guacamole

Battered honey chicken

with macademia nuts

Local crumbed Mackerel with homemade tartare dipping sauce

THE CANAPE \$160

Prawns

with mango salsa en croute

Camembert cheese with strawberry en croute

Salmon

with crisp lettuce & chive cream cheese, baby capers, spanish onion in a short bread tartlet 3 DAYS PRIOR TO FUNCTION DATE

Cherry tomato (V) (GF)

with basil & boccocini cheese & drizzled w' balsamic vinegar

Rare roast beef (GF) with rocket & parmesan cheese

*(GF) – Gluten Free Item (V) - Vegetarian

EACH PLATTER CATERS
FOR APPROX 8 GUESTS
PLEASE SUBMIT ORDERS
3 DAYS PRIOR TO FUNCTION DATE

Cnr Spence & Sheridan st thejack.com.au F: 07 40511754 E: ADMIN@THEJACK.COM.AU

