



# HOT PLATTERS

## **Hot platter 1 \$60**

**40 pieces**

Mini sausage rolls and party pies

## **Hot platter 2 \$40**

**20 pieces**

Tandoori chicken bites and lamb kofta with  
minted yoghurt

## **Hot platter 3 \$35**

**60 pieces**

Mini vegetarian spring rolls, mini cocktail  
samosa, chilli meat balls and mini dim sims  
with soy and sweet chilli dipping sauce

## **Hot platter 4 \$30**

**40 pieces**

Marinated chicken wings

(Suitable for 8-10 people)

Some of our dishes may contain allergens. Please advise your Event Coordinator of any allergies or intolerances



# COLD PLATTERS

## **Cheese platter \$70**

Variety of vintage cheeses from Mersey Valley cheddar to King Island brie and Danish blue with a medley of dried fruits crackers and lavosh

## **Antipasto platter \$40**

Anti-pasto platter with selection of marinated vegetables, fetta, olives, cold cuts and crisps

## **Party platter \$40**

Variety of cheeses, vegetable crudités, cabanossi, house-made dip and water crackers

## **Fruit platter \$30**

Variety of seasonal fruits

## **UPGRADE**

Add cured meats and pickled vegetables \$4pp

Add freshly shucked Pacific oysters and fresh Queensland tiger prawns \$18pp

(Suitable for 20-30 people)

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