

Hot & Cold Platters



Cold Platters

Suitable for 20-30 People

Fruit Platter \$80

Variety of sliced melon, orange, kiwi, strawberries, blueberries and grapes.

Antipasto Platter \$85

Selection of marinated grilled Mediterranean style vegetables, feta, mixed olives, sliced hams, chorizo and salami w/ Pane Di Casa toasted croutons.

Party Platter \$110

Vegetable crudities and house dips, cheddar cubes, sliced cabanossi and water crackers.

Cheese Platter \$120

Variety of cheeses – Mersey Valley cheddar, King Island brie and Danish blue with fruits, crackers and croutons.

Hot Platters

Suitable for 8-10 People

Hot Platter 1 (40pc) \$85

Spicy crumbed chicken wings and nibbles w/ aioli dip

Hot Platter 2 (60pc) \$40

Spring rolls, samosas, dim sims and meatballs w/ sweet chilli dipping sauce

Hot Platter 3 (30pc) \$120

Sausage rolls, party pies and quiche w/ BBQ and tomato sauce

Hot Platter 4 (30pc) \$105

Thai chicken spring rolls, tandoori chicken fillos, Mexican empanadas w/ sweet chilli and aioli sauces

Pizzas \$18 each

12' pizzas – satay chicken, meat lovers, supreme, Hawaiian and roasted Mediterranean vegetables

Additions

Scones (20pc) \$90

w/ jam and cream

Mixed Sushi (20pc) \$115

w/ wasabi and pickled ginger

Vietnamese Rice Paper Rolls (20pc) \$120

chicken or vegetable w/ dip

Whole Cakes (16 slices) \$120

Red Velvet / Hummingbird / Variety of Cheese Cakes / Mars Slice

Slab Cakes (40pc) \$200

Carrot / Chocolate Brownie / Orange & Almond

Beef Sliders (20 pc) \$90

w/ cheese

Chicken Skewers (40pc) \$105

Tandoori / satay / plain or Greek w/ dip

Lamb Kofta (40pc) \$90

w/ tzatziki and oregano



Some of our dishes may contain allergens. Please advise your Event Coordinator of any allergies or intolerances. Dietary requirement pricing including gluten free, lactose free, vegan and vegetarian on request.