

PLATTER MENU

MINI TOASTS/CROSTINI

- Spanish chorizo, roast pumpkin, spring onion
- Smoked salmon, crème fraîche, dill
- Fresh tomato, basil, feta

(\$30 small 20 pieces)

(\$45 medium 30 pieces)

(\$70 large 50 pieces)

FRITTERS

- Bacon & corn fritters, smoked paprika sour cream
- Cauliflower & red onion bahji, greek yoghurt

(\$25 small 20 pieces)

(\$45 large 40 pieces)

FINGER SANDWICHES

- Smoked salmon, cucumber, cream cheese
- Pastrami, gruyere, pickle

(\$30 small 20 pieces)

(\$45 medium 30 pieces)

(\$70 large 50 pieces)

SLIDERS

- Beef pattie, gherkins, cheddar, tomato relish
- Southern rubbed chicken, iceberg, chipotle aioli
- market fish, tartare, tomato, cos

(\$3 each)

TORTILLA ROULADES

- smoked salmon, baby spinach, capers, cream cheese
- Smoked chicken, cos, parmesan, egg, crispy bacon, ranch style mayo

(\$25 small 20 pieces)

(\$45 large 40 pieces)

PETIT SAVOURIES

- Mixed selection of savouries, quiche, sausage rolls with sauce

(\$60 25 pieces)

SKEWERS

- Dukkah crusted lamb kebab
- Tandoori rubbed chicken kebab

(\$25 small 10 pieces)

(\$37.5 large 15 pieces)

CRISPY FRIED

- A selection of vege samosas, vege spring rolls, fish goujons, prawn cutlets, pork wontons, crumbed calamari, chicken nibbles & steak fries

(\$40 small 50 pieces)

(\$60 large 70 pieces)

POT STICKERS

- Prawn, coriander pot stickers, ginger lime & chilli sauce

(\$50 small 25 pieces)

CHINESE SPOONS

- Seared scallop, cauliflower puree, bacon crumb, truffle oil, parmesan crumbs
- Tempura prawns, nam jim sauce
- Crispy pork belly, maple kumara puree, tart apple drizzle

(\$75 small 25 pieces)

MIXED DESSERT

- Selection of profiteroles, brownie, lemon curd tartlets

(\$40 serves 10)

