

PLATTERS

Each Platter Serves as Snack for 10 People

- Classic Potato Wedges Served with Sweet Chilli & Sour Cream | \$35
- Asian Golden Fried Selection with Soy & Chilli Jam Dipping Sauce | \$50
- Vegetarian Samosa & Dim Sum with Soy & Chilli Jam Dipping Sauce | \$50
- Mushroom Arancini | \$55
- Mini Bruschetta with Basil & Garlic Infused Tomato with a Balsamic Reduction | \$55
- Spanish Onion & Kalamata Olive Tapenade with Prosciutto on Mini Toast | \$55
- Prawn Gyoza | \$60
- Semi Dried Tomato, Roasted Pumpkin & Basil Pesto Tartlet | \$60
- Australian Mini Meat Pies, Pasties & Sausage Rolls with Tomato Sauce | \$60
- Crumbed Prawns | \$60
- Malaysian Style Chicken Breast Satay Skewers with Chilli Cream Dipping Sauce | \$60
- Tempura Fried Prawns with a Lime & Coriander Cocktail Sauce | \$60
- Southern Style Chicken Bites with Aioli | \$65
- Caramelized Beetroot, Soft Fetta & Chilli Jam Tartlets | \$65
- Nam Jim Scallop | \$65
- House made Trio Of Dips Served with Garlic Croutons | \$65
- Tandoori Chicken Breast Pizzets with Mango Chutney and Coriander | \$65

FROM \$35

- Marinated Tiger Prawn & Feta Salsa with Rocket on Toasted Baguette | \$70
- Antipasto Platter with Char Grilled Vegetables, Feta, Kalamata Olives & Cured Meats | \$95
- Bao Selection – Pork, Duck or Barramundi | \$95
- Beef Sliders | \$100

- Seasonal Fresh Fruit | \$70
- Chef's Selection of Mini Cakes | \$65

