



large platters

each platter feeds 10 people

Platter A (Vegetarian)

vietnamese rice paper rolls, sweet chili sauce
caprese kebabs w/ fresh basil
mini vege delight sliders
roasted red pepper hummus
Crudit e
lavosh & fresh bread
\$120

Platter B

sliced cured meats
blue & white costello cheese
gouda
lavosh & fresh bread
crispy chicken wings with blue cheese dipping sauce
ham off the bone
fig chutney
\$150

Platter C (Seafood)

hot smoked salmon
crispy calamari
tiger prawns wrapped in filo pastry
lemon aioli
taramasalata
lavosh & fresh breads
\$120

Platter D (Sweet Treats)

chocolate dipped strawberries
maple syrup & blueberry pancakes
festive mince pies
churros with salted caramel
biscotti
mini pavlova with berries & cream
\$120



small platters

each platter feeds 4 people

Platter E

beer-battered onion rings with aioli
fries with tomato sauce
mini hotdogs with bbq sauce
veggie or meat pizzas
\$25

Platter F

fresh fish goujons with tartare sauce
calamari with aioli
garlic bread
chicken wings
prawn twisters
\$30

Platter G

mini bruschetta (veggie or meat)
pan-seared prawns with sweet chilli aioli
smoked salmon & cream cheese belini
cherry tomato, basil & halloumi skewers with balsamic glaze
lamb meatballs with mint sauce
\$35

All of our food is lovingly prepared on site by a team of talented chefs
using quality, fresh ingredients.

We love our planet, and source locally produced,
high welfare and free-range products wherever possible.