



FUNCTION MENU

Snack Platter

Select 1 or 2 options per platter;

Mini Spring Roll, Mini Samosas, Chips, Wedges

Platter price \$35

Entree Platters

Antipasto Platter

Char grilled Eggplant, Char grilled Zucchini, Pimento, Asparagus, Kalamata and green olives, Prosciutto, Rare roast Beef.

Platter price \$45

Crudities & Dips

Hommous, Tzatziki, Beetroot, Vegetable Crudities, Grissini's, Toasted Turkish bread

Platter price \$45

Canapé Platters

Select 2 options per platter;

Rare roast beef and asparagus rolls
Prawn Mousse on mini toast with avocado and chives
Salmon mousse on mini toast with sour cream and dill
Goats cheese, pine nut and beetroot tart
Mini Bacon and Mushroom Arancini
Fried haloumi and olive tapenade on Turkish toast
Mini Caesar Salad spoons
Smoked Salmon and sour cream on a buckwheat pancake
Chicken mousse with avocado on toasted Turkish bread
Marinated prawns on Asian spoons
Oysters – Kilpatrick / Garlic butter / lime chilli
Caramelised onion and goats cheese tart
Chicken and Prosciutto roulade
Mini Bruschetta
Thai Beef on Asian Spoons
Teriyaki Chicken on Asian spoons
Fetta and Sundried tomato tart
Tomato and bocconcini skewers
Mini Hamburgers
Tempura Vegetables
Mini Vegetarian Pizza
Mediterranean vegetable tart
Chicken satay skewers
Beef satay Skewers
Platter price \$55

Fresh and Fried Seafood Platter

Oysters, Prawns, Salt and Pepper squid, Beer Battered Flathead, Crab, Panko Prawns, Mussels, chips & salad.

Platter price \$75

Each platter is catered for approximately 10 people. Order must be placed at least two days prior to function.