

Share Platters

Antipasto Share Boards Small \$70 Large \$90

A selection of marinated vegetables, salami, bocconcini cheese, frittata & olives

Fresh Fruit Platter \$80

A colourful selection of seasonal fruit

Cheese Board Small \$60 Large \$90

Selection of cheeses, dried fruit, nuts, quince paste & crackers

Dips Platter \$60

Trio of housemade dips with Turkish bread

Grazing Board \$300

A tasty selection of marinated vegetables, salami, charcuterie meat, cheese, fresh & dried fruit, nuts, dips, quince paste, Turkish bread & crackers



Platters

Hot Items

Lamb Skewers - \$80 Chargrilled Greek style lamb skewers with raita dipping sauce

Satay Chicken skewers - \$80 Skewers of chicken oven baked in a housemade satay sauce

Little Dogs – \$90 Mini hot dogs with ketchup

Little Roast – \$90 Mini roast of the day rolls with gravy

Spicy Balls - \$80 Spicy chilli beef meatballs slowly cooked in chilli & tomato sugo

Bao to you - \$90 Bao buns with pulled pork, hoisin sauce & slaw

Assorted Pastries - \$90 Pies, pasties & sausage rolls with tomato sauce

Friendly Fire - \$70 Cheese & jalapeno poppers with Mexican salsa

Little Springtime - \$100 Spring rolls including Peking duck, kangaroo & vegetarian with Asian dipping sauce



Platters

Hot Items

Triple hit - \$80 Onion rings, wedges, chips topped with melted cheese then drizzled with sweet chilli, tomato & BBQ sauce

The LFC – \$100 Southern Fried chicken wings served with smoky BBQ sauce, chilli lime & ranch dressing

Pigs Fly - \$80 Cocktail sausages wrapped in bacon drizzled in house made tomato sauce

Two Pickles - \$80 Pulled pork & pickle sliders with slaw & chipotle mayo

Slippery Squid - \$90 Salt N Pepper squid tentacles wok tossed in spring onions & chilli

Sloppy Joes - \$85 Beef Mince & melted cheese in a mini roll

Chicken & Pig - \$80 Housemade chicken & pork sausage rolls served with sweet chilli sauce

Too Meaty - \$90 Meat ragu & parmesan arancini



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Cold Items

Anti Sticks - \$80 Skewers of cold meat , olives , dill pickles & cocktail onions

Got Beef – \$90 Rare beef, caramelised onions with caper & horseradish cream served on crispy bread croutes

Silly Salmon - \$90 Smoked salmon, red onion & dill mayonnaise served on crispy bread croutes

Old fashion sandwiches - \$80 Selection of all the old school favourites



<u>Platters</u>

Vegetarian Items

Cauli Cheese - \$70 Crumbed cauliflower drizzled with blue cheese & flaked almonds

Too Mushy - \$70 Mushrooms baked with crispy bacon & blue cheese crumbs

Spinach Rules - \$90 Spinach & feta triangles in puff pastry

Pumpkin Patch - \$90 Mini pumpkin & walnuts quiche with a pepita crust

Too green - \$80 Spinach & cheese mini quiche

The Vego - \$90 Trio of mushrooms Portobello, porcini & field mushrooms & parmesan cheese arancini rolled in polenta served with blue cheese sauce



<u>Sweet Platters</u>

Scones - \$70 Housemade scones with a selection of jams & cream

Choccie delight - \$80 Mini chocolate torte with orange flavoured cream & shaved chocolate

Cheesecakes - \$90

Cheesecake with salted caramel popcorn & peanut butter bites drizzled in chocolate ganache

Pavlova - \$100 Mini pavlova with rosewater flavoured cream fraiche & crumbled pistachios drizzled in orane coulis

Cannoli - \$100 Mini cannoli lemon centred cream filled cannoli dipped in white chocolate & passionfruit dipping sauce

Coconut Squares – \$ 80 Housemade sponge cake dipped in chocolate & rolled in coconut

Red Velvet delight - \$80 Mini red velvet cup cakes with vanilla buttercream topped with sour cherries & chocolate shards

Baklava - \$100 Layered pastry filled with chopped nuts & sweetened honey glaze