

# PLATTER MENU

**\$60 per platter**

20 items per platter

## Customised platters available

Speak to us about personalising platters to suit your event. \$PUA

### DIETARY REQUIREMENTS

Guests with dietary requirements will be catered for separately. You will need to confirm the names of the guests with dietary needs prior to the event. \$PUA

### CATERING NUMBERS

For responsible service of alcohol you cannot under cater.  
E.g. you must order at least 1 platter per 10 persons attending.

## Party Platters

- Mini pies, pasties & sausage rolls with Beerenberg tomato sauce
- Panko crumbed prawns with citrus aioli
- Chefs petite vegetarian pizza (V)
- Chefs petite meat pizza
- Vegetarian spring roll with house made sweet chilli sauce (VE)
- Pumpkin & almond samosas with raita (VO)
- Empanada, sweet potato & cashew with raita (VO)
- Vegan sushi selection (VE,GF)
- Butter chicken skewer with raita (GF)
- Salsa verde king prawn skewers (GF,DF)
- Salsa verde pickled tofu (VE)
- Pumpkin & fetta arancini (V)
- Traditional bruschetta (V,GFO,VO)
- Pork belly slider with Asian slaw
- Vegetable pakoras with mango chutney (VE,GF)
- Chocolate brownie bites with caramel and banana
- Mango mousse with kiwi compote and macadamia praline (V,GF)
- Coffee cream profiteroles with dark chocolate coating

*DF - Dairy Free / GF - Gluten Free / GFO - Gluten Free Option*

*V - Vegetarian / VE - Vegan / VO - Vegan Option*

# GRAZING TABLES



Our staffed Grazing Tables are a show stopping way to welcome your guests to your event.

They feature a selection of local and international cured meats, cheese, breads, pickles, fruits and dips for \$35pp

## DIETARY REQUIREMENTS

Guests with dietary requirements will be catered for separately.

You will need to confirm the names of the guests with dietary needs prior to the event.

Our mini pizzas are always a hit at any function. Available with a variety of delectable toppings, these are sure to please every guest!

Pesto Chicken - Chicken, baby spinach, red onion, capsicum, finished w' basil pesto

Margherita - Fresh tomato, basil, bocconcini

The Barossa - Barossa chorizo, caramelised onion, sundried tomato

The Richmond - Pork belly, shaved fennel, pineapple chilli jam, BBQ sauce base

Surf & Turf - Steak, prawns, finished w' hollandaise

Unfortunately we are unable to offer our mini pizzas as Gluten Free or Vegan Friendly. If your guests require an alternative meal, these will be available for an additional surcharge.

# CANAPE MENU

## **\$40 per person (minimum 20 people)**

Select 9 items from the PREMIUM LIST or PARTY FOOD LIST

3 plates per person (3 items per plate)

Add Extra party canape items to your packages  
\$4 pp per additional canape

Add extra premium canape items to your package  
\$5 pp per additional canape

Add Large plate items to your package  
\$12 pp per large plate

## Premium Canapes

- Fresh South Australia oysters with lemon (GF)
- House cured atlantic salmon with wakami seaweed (GF)
- Rare peppered beef crostini with horseradish aioli
- Mixed vegetable frittata with basil pesto (VG,GF)
- Salt & pepper squid (GF)
- Vegetable pakoras with mango chutney (VG,GF)
- Mini pork belly burger with spicy Asian style coleslaw
- Brownie bites with caramel and banana
- Strawberry & rosewater mousse with toasted coconut (GF)(DF)
- Lemon Curd Tartlet (VG)
- Coffee cream profiteroles with dark chocolate coating, white chocolate shaving and strawberry

## Party Canapes

- Mini pies, pasties & sausage rolls with Beerenberg tomato sauce
- Panko crumbed prawns with citrus aioli
- Chefs petite vegetarian pizza (VG)
- Chefs petite meat pizza
- Vegetarian spring roll with house made sweet chilli sauce (VG)
- Pumpkin & almond samosas with raita (VG)
- Empanada, sweet potato & cashew with raita (VG)
- Vegan sushi selection (VG, GF)
- Butter chicken skewer with raita (GF)
- Salsa verde king prawn skewers
- Pumpkin & fetta arancini (VG)

## Large Plate

- Mini chicken parmi w' chips
- Spanish risotto w' chicken, chorizo & prawns
- Seafood basket - grilled prawn, salt & pepper squid and crumbed fish with tartare sauce
- Penne pasta with creamy pesto, mushroom, baby spinach, sundried tomato & slivered almonds (VG) (GF)