

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