

platters MENU

All Platters \$90

Antipasto

kalamata olives, sundried tomatoes, smoked chicken, smoked salmon, feta, camembert, pickled onions, breads and homemade spreads

Pasture

mini hotdogs, pork dumplings, southern fried chicken strips, meatballs in tomato herb sauce dipping sauces

Savouries

assorted cocktail pies and quiches

Plant (v)

falafel bites (GF), feta & mozzarella balls, cauliflower bites, curry veg samosas. fries, dipping sauces

Sea

salt & pepper squid, tempura prawns, fish bites, mussels grilled in the shell with garlic butter, dipping sauces

Fresh Fruit

selection of seasonal fresh fruit

Dessert

selection of bite sized pieces

Please note that we make our aioli in house using raw eggs.

v - Vegetarian, gf - Gluten friendly, vg - Vegan. df - Dairy free

Please talk to us about your dietary needs, While we take as much care as humanly possible, we cannot guarantee that trace elements may not be present.