

- CANAPES | PLATTERS -



**eat
feast
celebrate**

Dip 45

Warmed ciabatta served with a trio of chef's own house made dips.

Sandwiches 60

Chef's selection of fillings, served on fresh baked white and multi-grain bread.

Fruit Platter 60

Fresh seasonal fruits, served bite size - perfect for summer!

Vegetable Cups 70

Individual vegetable cups, served on chefs choice of dip. Think carrot, celery, capsicum and others - for keeping it healthy!

Cheese & Charcuterie 80

Chef's selection of flavoursome cured meats, cheeses, bread and assorted marinated vegetables.

Chicken/Beef/Lamb/Vegetable Skewers 90

Your choice of chicken and/or beef skewers with chargrilled vegetables - 30 skewers per platter

Old Time Favourites 80

A mix of party classics including beef mince pies, cocktail sausage rolls, spring rolls, samosas and mini quiches served with condiments.

Sliders 90

A mix of tasty mini slider burgers including, pulled pork and slaw, wagyu beef cheeseburger and haloumi and vegetables.

Pizza 90

Six pizzas of Chef's own creation, cut into 8 pieces each.

Seafood 90

Calamari, torpedo prawns, sea scallops & Flathead goujons served with condiments.

Sweet Treats P.O.A

For the sweet tooth - chef's in-house creation of tasty dessert style canapes. Please speak to the functions manager for a selection designed for your requirements/tastes.

Premium 120

Your choice of 5 selections below - 10 pieces per selection.

- Pumpkin & Herb Tartlets • Caramelised Onion & Goat's Cheese Tartlets • Baby Beetroot & Feta Tartlets
- Truffled Mushroom Arancini Balls • Lamb Kofta Balls • Mini Bruschetta • Salt & Pepper Calamari • Vegetarian Frittata
- Rare Beef & Seeded Mustard Crostini • Smoked salmon and dill cream crostini

Please advise of any dietary requirements. Most platters can be modified to suit and we are happy to arrange dedicated alternative options, where modification isn't possible.