

# - CANAPES | PLATTERS -



## 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 canapés. 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.\*