

GRAZING PLATTERS

Antipasto (farmhouse cheeses, artisan cured meats, seasonal fruits, Australian nuts) or

Fresh Seasonal Fruit Platters

Small \$95 (1–2 people)

Medium \$165 (4–8 people)

Large \$250 (9–15 people)

GRAZING BOARDS

XL \$350

XXL \$585

Mega \$780

SEAFOOD PLATTERS

Large Tiger Prawn Platter 75 pieces with dipping sauce \$245 (peeled \$285)

Sydney Rock/Pacific Oyster Platter 4 dozen with mignonette and lemons \$260

Mixed Prawns and Oyster Platter 50 large cooked tiger prawns + 1 dozen oysters \$285

SUSHI 48 pieces \$190

Includes teriyaki chicken, katsu prawn, inside-out tuna, salmon & prawn nigiri, avocado & cucumber mini rolls

Served with soy, wasabi, pickled ginger and lemon

FAR EAST BITES 24 pieces \$75

Samosa, spring rolls and moneybags with sweet chilli

FALAFEL PLATTER 12 pieces \$50

Falafel with turnip, pickles, cucumber, hummus and herbs

DIPS, CRUDITES, NUTS & BERRIES

Small \$130

Large \$260

Includes dill yoghurt, nutty pesto, beetroot hummus, seasonal vegetables, diced feta, mixed nuts and fruit

BITES 16 pieces \$110

Goats curd honey & thyme

Smoked salmon & cream cheese

Avocado & pico de gallo

Tomato ricotta & pesto

WOODLAND MUSHROOM ARANCINI

18 pieces \$95

40 pieces \$195

Served with truffle mayo and pecorino cheese

MINI PIZZAS 12 pieces \$70 (one option per dozen)

Meat Lovers

Cheesy Garlic

Zaatar

Vegan Mushroom

MINI QUICHES 12 pieces \$75

Prosciutto leek gruyere

Chorizo semi dried tomato

Roast capsicum olive

MINI CROISSANTS 9 pieces \$60

Double smoked ham Swiss cheese mozzarella

Spinach feta dill

Turkey brie cranberry

SAUSAGE ROLLS 15 pieces \$85 (one option per box)

Double smoked ham Swiss cheese mozzarella

Spinach feta dill

Turkey brie cranberry

SLIDERS 12 pieces \$99 (one option per dozen)

Wagyu cheeseburger

Poached chicken feta cucumber

Bocconcini capsicum pesto caper

FINGER SANDWICHES 24 pieces \$95

Grilled vegetable ricotta smoky relish

Chicken walnut pesto

Double smoked ham Swiss cheese Dijonnaise

Smoked salmon pickled ginger cream cheese herbs

Salad alfalfa piccalilli

GOURMET WRAPS 12 pieces \$105 (6 wraps halved – choose 2 options)

Peking chicken cucumber shallot hoisin

Falafel beetroot hummus pickles tomato

Roast beef truffle mayo onion jam rocket

INDIVIDUAL SKEWERS 12 pieces \$85

Served with yoghurt, pita bread and mezze

Turmeric garlic chicken

Traditional lamb kofta

Roast Mediterranean vegetable

SALAD BOWLS

Small \$85

Medium \$105

Large \$195

Caesar (add chicken: S +\$9.95 / M +\$19.90 / L +\$27.95)

Greek

Rainbow poke bowl

House salad with green goddess

Pesto pasta cherry tomato bocconcini

Potato salad crème fraiche herbs

MIXED MINI PASTRIES 12 pieces

Assorted mini Danishes \$55

GF orange & almond cakes \$75

Flourless fruit friands \$80

Chocolate Nutella brownies \$90

Mini scones with cream & strawberry jam \$90

Minimum order \$500

Delivery fee \$30

SOFT DRINKS PACKAGE \$10 per person per hour (min 10 pax)

Soft drinks Coca-Cola Sprite Fanta juices

SILVER PACKAGE \$20 per person per hour (min 10 pax)

Corona Extra

Pale Ale

Pure Blond

Soft drinks

Lorimer Sparkling NV Brut Cuvee

Regional Reserve Chardonnay

3 Tales Sauvignon Blanc

Rose Rose Pale & Dry
Aperol Spritz

GOLD PACKAGE \$25 per person per hour (min 10 pax)

Includes all Silver plus

Smirnoff Vodka

Gordons Gin

Bacardi Rum

Jack Daniels Whiskey

Chivas Extra Whisky

Sierra Tequila

Aperol Spritz

PLATINUM PACKAGE – FRENCH CHAMPAGNE \$35 per person per hour (min 10 pax)

Corona Extra

Pale Ale

Pure Blond

Soft drinks

Moet & Chandon Brut Imperial

Regional Reserve Chardonnay

3 Tales Sauvignon Blanc

Rose Rose Pale & Dry

Belvedere Vodka

Bombay Sapphire Gin

Premium Rum

Glenmorangie Single Malt or similar

Patron Silver Tequila

Aperol Spritz

PLATINUM PACKAGE – COCKTAILS \$35 per person per hour (min 10 pax)

Includes all Gold plus

Belvedere Vodka

Bombay Sapphire Gin

Premium Rum

Glenmorangie or similar

Patron Silver Tequila

Selection of 3 cocktails (Espresso Martini Margarita Lychee Martini)