

PLATTER STYLE

*Our platters have been created as nibbles for 10 people, or more
substantial finger food for 5 people
\$70.00 per platter*

Antipasto Platter - artichoke hearts, roasted capsicum, olives, feta cheese, prosciutto, chorizo, sundried tomatoes, cipolline onions, breads and a selection of dips, pickles and chutneys

Sushi Platter - a mixed platter of your favourite sushi - vegetarian, teriyaki chicken, salmon and avocado, tuna and cucumber. All served with wasabi, pickled ginger, daikon, and soy sauce

Seafood Platter - prawn cutlet with manchego dipping sauce, lime & lemongrass smoked mussels, kirimi style fish pieces with remoulade sauce, scallop twister, Akaroa marinated salmon skewer, clam & shrimp fritters with crème fraiche

Finger Food Platter - mini chorizo wrapped in brioche, venison & fig burger with spicy plum sauce, caramelized onion & goats cheese tarts, roasted bell pepper & feta pizza, prawn cutlet on potato rosti with kalamata tapenade, spicy vegetarian curry puffs, falafel with hummus and shredded cucumber

Carnivore Platter - venison sausage rolls with tomato and chilli jam, angus beef burger with smoked cheddar, teriyaki chicken skewer with wasabi mayonnaise, dukkah crusted lamb cutlet, petite American style hotdog with mustard and caramelised onions, seared rare beef in yorkshire pudding with green tomato and jalapeno chutney

Sweet Platter - Tasting platters of mini desserts including mini white chocolate cheesecakes, layered caramel slice, mini meringues topped with summer berries, baby chocolate mousse