



## FUNCTION PLATTER MENU

**DIPS AND BITS \$35.00**

Toasted Turkish bread fingers served with a variety of Home made dips, Italian brushetta and garlic bread fingers

**PARTY STARTER \$45.00**

Spring rolls, samosas, fish goujons, dim sims, asian money bags and wedges served with dipping sauces

**ANTIPASTO JOY \$55.00**

Marinated mixed olives, semi sun dried tomatoes, herbed goat cheese cubes, char grilled capsicum, sliced salami, pancetta wrapped asparagus

**CHEESE TO PLEASE \$60.00**

camembert, brie, blue vein, aged cheddar, fruit and nut cream cheese scroll, walnuts, grapes, apricots and crackers

**FRUITY FLAIR \$45.00**

(SEASONAL CHANGES WILL BE MADE)

Orange wedges, sliced strawberries, red and green grapes, apple, pineapple slices, pear slices, dates and almonds

**VEGE DIPPER \$50.00**

Carrot sticks, celery sticks, trio of capsicum, mushroom cups, tomato and cheese pick-up's, Cucumber swirls served with a variety of dips

**SWEET TOOTH \$60.00**

Chocolate brownie slices, mini citrus tarts, cheesecake slices, Jaffa cake slices with chocolate swirls and strawberries

**GOURMET PLEASER \$70.00**

Marinated chicken skewers, mini quiche, crumbed prawns, chicken kiev balls, salt and pepper calamari,

**SLICE OF LIFE \$50.00**

A mixture of troppo, vegetarian, chicken and bacon and meat lovers pizza slices

**HOITIE TOITIE POA**

Assorted blinis and h'audourves all hand made by our experienced chef to suit your taste, budget and event type.

**HOT STUFF SEAFOOD POA ( MARKET PRICE)**

Torpedo prawns skewers, salt and pepper calamari, fish goujons, thai fish cakes, oysters kilpatric, crumbed scallops

**FROM THE SEA POA (MARKET PRICE)**

Fresh coffin bay oysters, oyster shooters, fresh prawns on ice, smoked salmon rolls, sushi rolls, marinated mussels, baby octopus

**SANDWICH PLATTER \$60.00**

An assortment of sandwiches on white bread cut into 1/4's

**GOURMET SANDWICH PLATTER \$70.00**

An assortment of quality sandwiches in foccacia bread