

PLATTER MENU

Minimum of 10 guests per platter

DESSERT PLATTER

\$13.50 per person

A selection of small bite size homemade tasters (4), served with fresh strawberries

DELI SANDWICH PLATTER

\$18.00 per person

Ancient grain wrap with roast kumara, bocconcini, basil pesto, spinach and chargrilled capsicum

Soft flour tortilla, Royale shaved leg ham, chilled salad, black olive mayo and chilled salad

Ribbon sandwiches of chilled Tasmanian smoked salmon, spiced Philadelphia cream cheese, red onion, cucumber and baby capers

New York style deli baguette, Royale shaved leg ham, Danish salami, pastrami, French brie, pesto mayo, sliced dill pickled cucumbers and green oak leaves

PREMIUM ANTIPASTO PLATTER

\$19.00 per person

600g of selected artisan salted and cured meats including prosciutto, salami and pancetta

800g of mixed antipasto: dolmades, olives and roasted Mediterranean vegetables

250g of torn bocconcini

250g x 3 variety trio deli style freshly prepared dips, served with baked baguette, grissini and lavosh

PREMIUM SUSHI PLATTER

\$15.00 per person

Chilled, assorted sushi: nori, tuna and salmon nigiri served with fresh Vietnamese rice paper rolls and condiments

CHEESE PLATTER

\$18.00 per person

Three farmhouse cheeses – 42 months vintage cheddar, Gippsland triple cream brie, French blue, grapes, strawberries with dried fruits, roasted cashews and assorted crackers (GFO)

SAVOURY PLATTER

\$23.00 per person

Singapore curry puffs (10)

Flaky spinach and ricotta puffs (10)

Pale-ale battered ocean perch fillets (10)

Salt and Pepper calamari

Crispy vegetable spring rolls (10)

Beef and Barossa shiraz baby pies (10)

Californian skin on fries with tomato, sweet chilli and tartare sauce with lemon wedges

CHILLED SEAFOOD PLATTER

\$28.00 per person

Chilled smoked salmon (600g)

Whole fresh ocean king Mooloolaba prawns (served shell on) (2kg)

Freshly shucked pacific oysters x 3 each

Served with lemon, cocktail dipping sauce, fresh crusty rolls and butter

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.

This Menu is applicable from 1st March 2021 – 31st August 2021. Prices and menu inclusions may be subject to change.

STRADBROKE SEASON
PRESENTED BY TAB

