



SPRING CARNIVAL PUBLIC LAWN PLATTERS

DESSERT PLATTER

\$15.50 per person

A selection of small bite size homemade tasters from our pastry kitchen with fresh strawberries

DELI SANDWICH PLATTER

\$19.00 per person

Spinach tortilla, roast kumara, bocconcini, basil pesto, peppery rocket, chargrilled capsicum

Soft flour tortilla, shaved leg ham, chilled garden salad, olive mayo, semidried tomatoes

Ribbon sandwiches with chilled Tasmanian smoked salmon, spiced philadelphia cream cheese, red onion, cucumber & baby capers

'New York' crusty baguette with 'royale' shaved leg ham, danish salami, pastrami, French brie, pesto mayo, sliced dill pickled cucumbers, green oak leaves

PREMIUM CHARCUTERIE PLATTER

\$19.00 per person

Selected artisan salted & cured meats including prosciutto, salami, pancetta

Mixed antipasto, dolmades, olives, roasted Mediterranean vegetables

Torn bocconcini

Trio of deli style freshly prepared dips, served with baked Barnette, grissini & lavosh

PREMIUM SUSHI PLATTER

\$15.00 per person

Chilled assorted sushi rolls & nori with tuna & salmon nigari, together with fresh Vietnamese rice paper rolls & condiments

CHEESE PLATTER

\$18.50 per person

Premium farmhouse cheese, 42 month vintage cheddar, Victorian triple cream brie, French blue, grapes, strawberries with dried fruits, roasted cashews & assorted crackers (gfo)

SAVOURY PLATTER

\$25.00 per person

Spiced ½ moon Singapore curry puffs

Flaky spinach & ricotta

Pale ale battered ocean perch fillets

Salt n' pepper calamari fritti

Crispy vegetable springrolls

Homemade pure beef sausage rolls

Californian skin on fries

Served with tomato, sweet chilli, tartare sauce & lemon wedges

CHILLED SEAFOOD PLATTER

\$29.00 per person

Chilled cold smoked salmon

Whole fresh Australian prawns (served shell on)

Freshly shucked pacific oysters

Served with lemon wedges, cocktail dipping sauce, fresh crusty rolls & butter

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

NOTE: If you have a dietary requirement, every effort will be made to accommodate this. All care is taken when preparing dietary requests. As our kitchens are fresh cook, there may be traces of lactose, gluten, nuts, tree nuts, seafood, shell fish and egg products. Please email your dietary requirements to sales@brc.com.au.