

PUBLIC LAWN PLATTER MENU



PUBLIC LAWN PLATTER MENU

premium sushi platter

\$150.00 per platter *(platter serves 10 guests – additional guests can be added for \$15 per person)*

chilled, assorted sushi rolls, nori, tuna and salmon nigiri, fresh vietnamese rice paper rolls and condiments

dessert platter

\$155.00 per platter *(platter serves 10 guests – additional guests can be added for \$15.50 per person)*

a selection of small bite size homemade tasters from our pastry kitchen (4 pieces per person), fresh strawberries

cheese platter

\$185.00 per platter *(platter serves 10 guests – additional guests can be added for \$18.50 per person)*

premium farmhouse cheese, 42 month vintage cheddar, victorian triple cream brie, french blue, grapes, strawberries, dried fruits, roasted cashews, assorted crackers *(gfo)*

deli bakery platter

\$190.00 per platter *(platter serves 10 guests – additional guests can be added for \$19 per person)*

spinach tortilla, sweet potato fillets, peppery rucola, roasted mediterranean vegetables, shaved parmesan, creamy aioli

soft flour tortilla, shaved leg ham, chilled garden salad, black olive mayonnaise

ribbon sandwiches, premium smoked tasmanian salmon, spiced cream cheese, red onion, cucumber and baby cress

new york crusty baguette, tomato marmalade, champagne leg ham, mild danish, pastrami, jarlsberg, mayonnaise, sliced dill pickled cucumbers, leaves

PUBLIC LAWN PLATTER MENU



PUBLIC LAWN PLATTER MENU

premium charcuterie platters

\$190.00 per platter *(platter serves 10 guests - this platter may vary slightly pending seasonal produce availability – additional guests can be added for \$19 per person)*

600g selected artisan salted and cured meats including prosciutto, salami, pancetta
800g mixed antipasto, dolmades, olives, roasted mediterranean vegetables
250g torn bocconcini
250g x trio deli style freshly prepared dips, baked banette, grissini and lavosh

savoury platter

\$250.00 per platter *(platter serves 10 guests – additional guests can be added for \$25 per person)*

pumpkin and blue cheese arancini balls (10 pieces)
flaky leaf spinach and ricotta puffs (10 pieces)
pale ale battered ocean perch fillets (10 pieces)
salt and pepper calamari fritti
crispy vegetable spring rolls (50g – 10 pieces)
homemade pure beef sausage rolls (10 pieces)
californian skin on fries, homemade ketchup, nam jim and tartare sauce, lemon wedges

chilled seafood platter

\$290.00 per platter *(platter serves 10 guests – additional guests can be added for \$29 per person)*

600g chilled cold smoked salmon 600g
3kg whole fresh north queensland prawns (served shell on)
3 (per person) freshly shucked pacific Tasmanian oysters
lemon wedges, cocktail dipping sauce
fresh crusty rolls, butter