

SHARED PLATTER MENU



PUBLIC LAWN GROUP PACKAGE SHARED PLATTERS MENU

premium charcuterie platters

\$19.00 per person (*minimum 10 guests per platter - this platter may vary slightly pending seasonal produce availability*)

selected artisan salted & cured meats including prosciutto, salami, pancetta
mixed antipasto, dolmades, olives, roasted mediterranean vegetables
broken vintage cheddar
bocconcini pearls
'trio' deli style freshly prepared dips, served w baked breads, grissini & lavosh

chilled seafood platter

\$29.00 per person (*minimum 10 guests per platter*)

cold smoked 'tassie' salmon 600g
whole fresh cooked australian prawns 3kg
freshly shucked pacific oysters x 3 each
lemon wedges, cocktail dipping sauce, fresh crusty rolls, butter

premium sushi platter

\$16.00 per person (*minimum 10 guests per platter*)

assorted sushi rolls, nori, tuna & salmon nigiri together w fresh vietnamese rice paper rolls & condiments

cheese platter

\$18.50 per person (*minimum 10 guests per platter*)

premium farmhouse cheese, mary valley, kenilworth vintage cheddar, victorian triple cream brie, french blue, grapes, strawberries w dried fruits, roasted cashews & assorted crackers (gfo)

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 September 2022 to 28th February 2023.

Prices and menu inclusions may be subject to change.

PACKAGE PLATTER

MENU



PUBLIC LAWN GROUP PACKAGE SHARED PLATTERS MENU

punter's hot savoury platter

\$25.00 per person (*minimum 10 guests per platter*)

hand rolled arancini, nonna's garden (v) (10 pieces)
pale ale battered flathead fillets (10 pieces)
salt n' pepper calamari fritti
crispy vegetable spring rolls (50g – 10 pieces)
homemade cocktail grass fed beef pies (10 pieces) and flaky sausage rolls (10 pieces)
californian skin on fries
w tomato, sweet chilli, & tartare sauce – lemon wedges

chilled deli bakery platter

\$20.00 per person (*minimum 10 guests per platter*)

spinach tortilla, roasted kumera fillets, salad leaves, basil pesto, shaved parmesan, peppery rocket, chargrilled capsicum
soft flour tortilla, shaved leg ham, garden salad, sprouts, olive mayo, semi dried tomatoes
nine grain ribbon sandwich, chilled 'tassie' smoked salmon, spiced philly cream cheese, red onion, cucumber & baby capers
crusty french baguette, shaved champagne leg ham, danish salami, pastrami, jarlsberg, creamy mayo, sliced dill pickled cucumbers, salad leaves

dessert platter

\$15.50 per person (*minimum 10 guests per platter*)

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

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