

PLATTER MENUS

gf: gluten free; gfo: gluten free options; df: dairy free; dfo: dairy free options; v: vegetarian



PUBLIC LAWN GROUP PACKAGE SHARED PLATTERS MENU

premium charcuterie platters

\$19.90 per person (*minimum 10 guests per platter - this platter may vary slightly pending seasonal produce availability*)

Artisan salted, salted and long cured meats including prosciutto, salami, calabrese, pancetta, mixed antipasto, dolmades, rainbow olives, roasted Mediterranean vegetables, broken vintage cheddar, bocconcini pearls, trio deli style freshly prepared dips, served with baked breads, grissini and lavosh

chilled seafood platter

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

Cold smoked Tasmanian 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

\$16.90 per person (*minimum 10 guests per platter*)

Assorted sushi rolls, nori, tuna and salmon nigiri together with fresh Vietnamese rice paper rolls and condiments

cheese platter

\$19.90 per person (*minimum 10 guests per platter*)

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

patatas nachos

\$18.90 per person (*minimum 10 guests per platter*)

Mexican style, slow cooked lean ground beef and beans atop chunky potato wedges, soft stretch cheese, chunky avocado, fresh pico de gallo salsa, white maize chips (*gf*)

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 2023 to 31st August 2023.

Prices and menus inclusions may be subject to change.

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SHARED PLATTERS MENU

punter's hot savoury platter

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

Hand rolled arancini, Nonna's choice (v) (x10 per platter)

Pale ale battered cod fillets (x10 per platter)

Salt and pepper calamari fritti

Crispy vegetable spring rolls (x10 per platter)

Homemade grass-fed cocktail beef pies (x10 per platter)

Flaky beef sausage rolls (x10 per platter)

Californian skin on fries

Served with tomato, sweet chili, tartare sauce and lemon wedges

chilled deli bakery platter

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

Crusty French baguette, stacked champagne leg ham, Danish salami, pastrami, Swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves

Soft tortilla, roasted sweet potato fillets, basil mayo, shaved parmesan, peppery rocket, marinated antipasto vegetables

Royale leg ham, dijonaise, crunch garden salad, alfalfa sprouts, Spanish onion

Nine grain ribbon sandwich, chilled Tasmanian smoked salmon, spiced cream cheese, red onion, cucumber ribbons, baby capers

Oodles of noodles

\$18.90 per person (*minimum 10 guests per platter*)

Fine Singapore noodles wok tossed with star anise spiced chicken breast, fermented soy, bean shoots, Chinese cabbage, straw carrot, shaved chili, shallot, crispy fried garlic (df)

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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