



GROUP PACKAGE PLATTERS

Minimum of 10 guests applies for all platters. All platter inclusions below are based on 10 guests.

PREMIUM ANTIPASTO PLATTER \$15 PER PERSON

(may vary pending seasonal produce availability)

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

800g mixed antipasto, dolmades, olives, roasted Mediterranean vegetables

250g torn bocconcini

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

CHILLED SEAFOOD PLATTER \$25 PER PERSON

Chilled smoked salmon 600g

2kg whole king Mooloolaba prawns (shell on)

Freshly shucked pacific oysters x 3 each

Lemon, cocktail dipping sauce, fresh crusty rolls, butter

PREMIUM SUSHI PLATTER \$12 PER PERSON

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

CHEESE PLATTER \$15 PER PERSON

Three farmhouse cheese, 36 month vintage cheddar, Gippsland triple cream brie, French blue, grapes, strawberries w dried fruits, roasted cashews & assorted crackers (gfo)

SAVOURY PLATTER \$18 PER PERSON

Spiced ½ moon Singapore curry puffs x 10p/c

Flaky spinach & ricotta puffs x 10p/c

Pale ale battered ocean perch fillets x 10p/c

Salt n' pepper calamari fritti

Crispy vegetable spring rolls (50g) x 10p/c

Beef n' barossa shiraz baby pies x 10 p/c

Californian skin on fries w tomato, sweet chilli, & tartare sauce – lemon wedges

DELI SANDWICH PLATTER \$15 PER PERSON

Ancient grain wrap/ roast kumara, bocconcini, basil pesto, peppery rocket, chargrilled capsicum

Soft flour tortilla, royale shaved leg ham, chilled salad, olive mayo, semi dried tomatoes

Dark rye ribbon sandwiches/ chilled Tasmanian smoked salmon, spiced cream cheese, red onion, cucumber & baby capers

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

DESSERT PLATTER \$10 PER PERSON

A selection of small bite size homemade tasters 4p/c, fresh strawberries

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 June 2019 – 31st December 2019. Prices and menus inclusions outside of this time are subject to change.