



## Platter Menu

**Sausage rolls (20) with tomato sauce \$20.00**

**Mini Spring Rolls (40) \$40.00**

**Club Sandwiches (40) \$50.00**

**Fresh Fruit Skewers (20) \$40.00**

(Kiwi fruit, pineapple, orange water melon)

**Fresh Scones with Jam and Cream (40) or Fresh Muffins (40) \$40.00**

**Crumbed Courgette Chips with Tzatziki (40) \$40.00**

**Chicken Wings BBQ or Chilli (30) \$50.00**

**Malaysian Peanut Satay Chicken Skewers (20) \$50.00**

**Sriracha Buttermilk Chicken 20 Thigh Pieces with Sriracha mayo (20) \$60.00**

**Selection of Mini Pies and Quiches (40) with Tomato Sauce \$60.00**

**Mixed Indian Platter Baagis pakoras and Samosa 50 pieces Sweet Chilli Sauce and Tzatziki (50)  
\$80.00**



**Summer Grazing Platter – \$100.00 for 10 people, includes:**

House Made Focaccia

Roasted Eggplant Hummus

Grilled Courgettes, Red Peppers and Eggplant

Marinated Feta (Lemon Zest & Rosemary Thyme)

Marinated Olives (Orange Rosemary Chilli)

**Charcuterie platter - \$120.00 for 10 people, includes:**

House Made Focaccia

Prosciutto, Salami, Chorizo, Ham, Tomato-Butter & Fruit Chutney

Roasted Eggplant Hummus

**Antipasto platter - \$200.00 for 10 people, includes:**

House Made Focaccia

Grilled Courgettes, Red Peppers and Eggplant

Prosciutto, Salami, Chorizo, Ham, Tomato-Butter & Fruit Chutney

Roasted Eggplant Hummus

Marinated Olives (Chilli, Rosemary & Orange)

Marinated feta (Thyme, Lemon Zest & Rosemary)

Selection of Cheeses, House made lavish Quince Paste, sliced Apple & Grapes



**Conference Room Function Catering:**

**Morning or Afternoon Tea (minimum 15 people)**

Tea/Coffee and a Scone served with Jam and Cream or a Muffin \$6.50 per person

**Lunch – by arrangement**

***Please talk to the friendly team about any dietary requirements***