FUNCTION PLATTERS

Each platter will serve approximately 10 guests - Pricing is per platter Platters are placed on a buffet style table - for waiter service please ask for pricing

ANTIPASTO Grilled chorizo, marinated olives, semi-dried tomatoes, cornichon, salami, fetta and crackers	\$100
ARANCINI Chef's selection - Two varieties	\$90
ASSORTED SANDWICHES Chef's selection of fresh made assorted sandwiches	\$90
ASSORTED WRAPS Chef's selection of fresh made assorted wraps	\$90
HOT PLATTER Party pies, sausage rolls, spring rolls & mixed quiches	\$90
SLIDERS Chef's selection - Two varieties	\$110
SKEWERS Chef's selection - Two varieties	\$90
FRIED SEAFOOD Crumbed fish goujons, spiced squid, panko crumbed prawns with lemon & tartar	\$130
SQUID Fried spiced squid with lemon & tartar	\$70
PRAWN Panko crumbed prawns with lemon & tartar	\$80
CHEESE PLATTER Brie, blue, cheddar, fresh grapes, strawberries, quince paste & crackers	\$110
FRUIT PLATTER Chef's selection of sliced seasonal fruit	\$90
SCONES WITH JAM & CREAM Fresh scones served with a variety of jams & fresh cream	\$60
FISH PIECES	\$100
CHICKEN NUGGETS & CHIPS	\$100
HOT CHIPS	\$50

