



Platters Menu



* Chef charge applicable to all canapé menus (3-4 hour charge)

Monday to Friday - \$260 Saturday - \$285 Sunday - \$310

Seafood Platter - \$23.00 per guest (Choose 1 of the following)

Freshly cooked large king prawns with lime mayonnaise

Freshly shucked oysters with lemon wedges

Freshly shucked oysters with gin, cucumber and dill

House beetroot cured ocean trout with horseradish cream

Hot smoked ocean trout with herb aioli

Seared Tuna with baby capers and salsa verde (Extra charge of \$3.00 per person)

Smoked salmon with lemon cream

Seafood Platters - \$80.00 per guest

Freshly caught from the east coast of Australia:

- Crystal bay prawns
- Sydney rock oysters
- Herb-poached salmon
- House-cured ocean trout
- Crab

*All served with fresh lemon and handmade condiments.

*Hot seafood platters can be arranged.

Antipasto Platter - \$16.00 per guest

Assorted house char grilled and roasted vegetables, assorted sourdough breads, Italian-cured meat and gorgonzola cheese

Dip Platters - \$10.00 per guest

Garlic toasted Turkish bread with assorted dip flavours:

- Smokey eggplant
- Spinach, garlic and cheese
- Rocket and cashew pesto
- Beetroot
- Avocado and tomato
- Spicy roasted capsicum or market fresh

Cheese Platters

Gold range / Local cheeses (\$10.00 per person)

Diamond range / Best of Australian cheeses (\$16.00 per person)

Platinum range / Best of Australian and international cheeses (\$20.00 per person)

*All cheese served with grapes, quince paste assorted sourdough and crackers.

Fruit Platters

Gold - Seasonal fresh fruit with assorted summer fruits (\$9.00)

Diamond - Tropical style fruit platter with summer berries (\$15.00)

