

# Platters

## FUNCTIONS MENU

- \$45**      **BREADS AND DIPS (V)**  
Toasted turkish bread w/ assortment of dips
- \$65**      **SUSHI PLATTER**  
Nori and Nigiri rolls w/ wasabi and sweet chilli to garnish
- \$95**      **ASIAN PLATTER**  
Assorted Nori and Nigiri w/ wasabi and sweet chilli to garnish on the side, Vietnamese fresh spring rolls, vegetarian spring rolls, mini Dim Sims and prawn crackers
- \$95**      **CHEESE AND ANTIPASTO PLATTER**  
Brie and Blue cheese, pear conserve, muscatels, strawberries, sliced salami, fetta stuffed olives, cream chess filled bell peppers and baby bocconcini
- \$100**      **TAPAS PLATTER**  
Lemon and garlic rubbed chicken skewers, hand rolled beef meatballs w/ smoked barbeque sauce, Morroccan spiced lamb skewers and crumbed camembert w/ cranberry sauce
- \$100**      **SEAFOOD PLATTER**  
Fish goujons, salt and pepper dusted squid, tempura prawns, crumbed crab claws and natural oysters w/ fresh lemon and homemade tartare

- \$110**      **OYSTER PLATTER**  
5 dozen oysters, which can be prepared any of five different ways:  
Natural w/ fresh lime  
Wakame and Japanese mayonnaise  
Champagne and caviar  
Oyster Shooter w/ cucumber chaser  
Shallot and red wine vinegar

Platters are suitable for any function or gathering. Each platter caters for approximately 10 people grazing. Platters are presented nicely on large plates for stylish stand up events; Noodle boxes also available. Desserts and canapé platters available on request.

Function orders and payment required a minimum of 7 days prior to event. We cater to vegetarians & special dietary needs with notice.

Please contact the Function & Events manager for more information or to help you with your selection