

## EVENT PLATTERS (8PAX)

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### Platter 1 – Stone Based Pizza Board

Selected Stone Based Pizza by the Slice

*Margarita, Pepperoni, Hawaiian or*

*Meat Lovers, Vegetarian, BBQ Chicken*

\$95.00 per platter

\$12.50 add person

### Platter 2 – Mezze (V)

Stoned baked Flatbread

Hummus, & Tzatziki

Greek Salad

Haloumi

Fresh & marinated garden Vegetables

Condiments

\$110.00 per platter

\$ 14.50 add person

### Platter 3 – Ploughman's

smoked Ham, Cabanossi & Salami

Pickles & Cheeses

Marinated Vegetables

Selection of Breads

*A great choice to start the night off or with post function Drinks*

\$120.00 per platter

\$ 15.50 add person

### Platter 4 – Asian

Steamed & Fried Dim Sims

Spring Rolls

Vegetable Wontons

Gyoza Dumplings

Honey Soy Chicken Wings

Dipping Sauces & Condiments

\$120.00 per platter

\$ 15.50 add person

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### Platter 5 – Canape

Mushroom Arancini Balls

Pork Belly Bites (GF)

Frittata of the Day

Beef Meatballs

\$120.00 per platter

Dipping Sauces & Condiments

\$ 15.50 add person

### Platter 6 – Hot Seafood

Salt & Pepper Calamari

Tempura Arafura Prawns

Beer Battered local Barramundi

Savannah Chips

\$140.00 per platter

Lemon, Tartare, Condiment

\$17.50 add person

### Platter 7 – Savannah

Garlic Bruschetta

Arafura Prawn Tempura

House Mini Sausage Rolls

Pork G Yoza, Ponzu

\$120.00 per platter

Baby Tomato Caprese Salad

\$ 15.50 add person

### Platter 9 – Dessert

Individual Chocolate Brownies; Strawberries.

\$110.00 per platter

Local Passion Fruit; Double Cream

\$ 13.50 add person

### Platter 10 – Fruits

Summer Fruits from the Region

\$ 75.00 per platter