

# PLATTER MENU

**ANTIPASTO PLATTER** \$90

Salami, double smoked ham, marinated feta, stuffed olives, eggplant, artichokes, roasted capsicum with crackers and grissini sticks.

**NIBBLES PLATTER** \$75

Kabana, tasty cheese, olives, gherkins, veggie sticks, cocktail onions and dip with crackers.

**YUM CHA PLATTER** \$90

Vegetarian spring rolls, samosas, asian dumplings, salt & pepper calamari, money bags and dim sims with dipping sauce.

**PARTY PLATTER** \$90

Gourmet assorted mini pies, mini quiche, sausage rolls, meatballs and chicken nibbles and dipping sauces.

**SUSHI PLATTER** \$85

Assorted sushi with wasabi, pickled ginger and soy sauce.

**BREAD & DIPS PLATTER** \$50

Toasted Turkish fingers with smoked eggplant & tahini dip, roasted beetroot & yoghurt dip and house-made hummus with vegetable crudites.

**GOURMET CHEESE PLATTER** \$80

Tasmanian brie & blue, vintage cheddar, herb crusted cream cheese, dried fruit and crackers.

**KIDS PARTY PLATTER** \$50

Mini pies, popcorn chicken, fries and tomato sauce

**SEASONAL FRUIT PLATTER** \$70

Selection of market fresh fruit

**ASSORTED SANDWICH PLATTER** \$75

Selection of fresh cut sandwiches