



FUNCTION PLATTERS (\$59 PER PLATTER)

We recommend around 3-4 platters per ten guests for morning or afternoon tea and 4-5 platters from a shared lunch or canape type function. Bookings of (adults) or more people should be advised to go to a set menu or pre-order.

- Children to order off appropriate Kids Menu
- Platters can not be mixed
- We suggest tables over 16 are encouraged to go onto a set menu
- Max 18 people on one table on al la carte menu
- All allergies will be catered for

SAVORY – HOT

Mini Gourmet lamb sausage roll (20), dipping sauces
Mini Gourmet Spinach and Feta roll (20), dipping sauces
Mini Beef Sausage roll (20), dipping sauces

Mushroom arancini with truffle mayo and parmesan (15) (VE)

Scones (12) - Cheese, bacon and spinach

Dumplings (30), Steamed, with dipping sauces -

- Pork, Prawn and chive (DF)
- Beef and onion (DF)
- Vegetarian (VO)

Sliders (15)

- Fried chicken, bacon, swiss cheese, BBQ sauce, mayo
- Angus beef patty, cheese, pickle, ketchup, mustard
- Pulled jackfruit, vegan cheese, slaw, vegan mayo (V)

Pickle Brined Crispy Fried Chicken, ranch sauce and sriracha (GF)

Crispy Calamari, Ras el Hanout spice, chipotle honey dressing (GF,DF)

Whole Baked Brie, olives, anchovy, rosemary, garlic, crusty bread (GFO)

Cup of Soup(12) - Flavour changes daily

Butter Chicken (10) Aromatic basmati rice (GF)

Lamb and Rosemary Skewers(15), Tahini yoghurt (GF,DFO)

Prawn Toast(15), Black and white sesame, red nam jim (GFO)



FUNCTION PLATTERS (CONTINUED)

SAVORY – COLD

Cheese Platter (VE,GFO)

Local cheeses, fruit, crackers, bread, homemade quince paste

Mini croissant (15) -

- Champagne ham and swiss cheese
- Cheese, tomato, lettuce, mayo
- Smoked chicken, avocado, brie
- Smoked salmon, dill cream cheese, capers, red onion

Smoked duck pikelets(15), spicy peanut butter (GFO)

Sandwiches (10pieces)

- Chicken, lettuce, tomato, cheese, mayo
- Beef, cheese, relish, lettuce
- Smoked salmon, dill cream cheese, lettuce, red onion
- Bacon and egg, cheese, caramelized onion relish
- Avocado, tomato, cucumber, lettuce, red onion (VE)

Chicken Liver Parfait (20)

Waffle cones, port gel

FORK FOOD- SALADS (10)

Peking Chicken- Chicken, green onion, mung bean, cucumber, hoisin, wonton crisps, miso mayo, sesame

Chicken Keto- Smoked chicken, broccoli, egg, bacon, quinoa, mayo, avocado (GF,DF)

Cauliflower cous cous, turmeric, pecan, rocket, curry mayo (V,GF)

Lamb Fattoush- Garlic crouton, tomato, cucumber, olive, roast lamb, radish, cos, zaatar (GFO)

Classic Caesar- Baby cos, crouton, bacon, egg, parmesan, Caesar dressing, anchovies (GFO)

Thai Noodle- Crispy pork belly bits, soba noodles, cucumber, chili, spring onion, mung bean, coriander, viet mint, cashew, red nam jim (GFO,DF)

Salad of the day (GFO,VO)



FUNCTION PLATTERS (CONTINUED)

SWEET

Fresh Fruit Platter-

Selection of prepared fresh seasonal fruit (GF,V)

Garden of Eden Nutella slice (GF,V,RFS) (12)

Date scones, brandied strawberries, vanilla bean cream (12)

Pikelets, cream, Camarosa vanilla strawberry jam (15)

Mini Boysenberry Danish (15)

Mini Apple Danish (15)

Callebaut Chocolate Brownie (20) - Salted caramel dipping sauce

White chocolate dipped strawberries - Popping sugar (October-February only)(GF)

Fresh Fruit Skewers(15)

5 fresh seasonal fruit, passionfruit coconut yoghurt dipper (GF,V)

Lemon Curd and meringue waffle cones (20)

Mini Pain Au Chocolat (20)

Spicy Carrot mini muffin (GF) (15)

Mini Pavlova, vanilla bean cream, strawberries (GF) (15)

Donuts (10) (mixture available)

- Chocolate Ganache
- Boysenberry jam
- Spiced apple custard
- Cinnamon donut with vanilla cream and fresh Camarosa strawberries (October to February only)

- Raspberry and Custard Cruffins (10)

- Cronut of the Month (10)

