



## PLATTERS

EACH SERVE 6-8 GUESTS / \$75

### Antipasto Platter

Selection of sliced deli meats, marinated artichokes, roasted bell peppers, sun-dried tomatoes, cubed feta, marinated olives, hummus, fresh fruit and veggies, pita bread, crackers, and bread sticks

### Crispy Platter

Salt and pepper squid, battered fish, prawn twisters, mini spring rolls, samosas, crispy chicken bites

### Cheese Platter

Selection of cheeses, quince, fruit based relishes, olives, grapes and berries, marinated olives, sun-dried tomatoes, and onion jam with breads and crackers

### The Sliders Platter

Cheeseburger sliders (8) - hot mustard, greens, beef patty, cheese, red onion, and tomato sauce

Birdy sliders (8) - guacamole, Southern fried chicken, street corn salsa, chipotle aioli

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# SET MENU

2 COURSES \$55 / 3 COURSES \$65

## ENTRÉE

**Creamy Butternut Squash Soup** gf / ve\*

**Smoked Salmon Mousse**

Smoked salmon rosette, lemon and herbs, gremolata, on grilled crostini

**Bread and Dip** gf\*/ v

Beetroot hummus, warm romesco salad, grilled flat bread

**Yorkshire Pudding Cup** df

Mini Yorkshire pudding filled with beef, sautéed mushroom, red wine jus

## MAIN

**Beef Wellington**

Individual beef wellington, served medium with port wine jus, seasonal greens, and gratin potato

**Baked Akaroa Salmon**

150g salmon, Anna potato fries, chimichurri hollandaise, grilled asparagus

**Brasied Lamb Shank**

Braised lamb shank, minted pea purée with pancetta chips and mashed potatoes

**Beetroot & Squash Wellingtons** ve

Anna potato with kale pesto and filo pastry

## DESSERT

**Chocolate Cheesecake** v

Cheesecake with chocolate soil, raspberry coulis, almond praline

**Coconut Panna Cotta** gf / ve

Passion fruit syrup and coconut chips

**Eton Mess** gf / df / v

Meringue, fresh berries, berry coulis

ADD  
WARM  
COBB LOAF &  
COMPOUND  
BUTTER TO  
SHARE

\$5