

PLATTERS

EACH SERVES 6-8 GUESTS

Savoury Pie Platter \$60 v*

Selection of meat and veggie mini pies, served with condiments

Seafood Platter \$80

Fish bites, prawn twisters, squid, battered prawns, fries, selection of sauces and lemon

Gourmet Cheese

& Meat Platter \$80 gf*

Selection of cheese and charcuterie meats, fruit paste, selection of crackers, fruits, nuts, and bread

Dessert Platter \$70 gf*/v*

Assorted selection of desserts

Hot Platter \$75

Fried chicken, pork belly bites, mac n' cheese bites, vegetarian spring rolls, vegetable samosas, and fries

Fruit Platter \$60 v*

Selection of seasonal fruits

CHRISTMAS SET MENU

2 COURSES FOR \$45 / 3 COURSES \$57

ENTRÉE

Pork & Pistachio Rilette gf*

Served with warm bread and beer relish

Homemade Hummus gf*/ve

Lemon and herbs, cucumber, grilled flatbread

Salt & Pepper Squid gf*

Lemon and soy chilli sauce

MAIN

Roast Beef Sirlion gf*

Served medium with port wine jus, roast wagyu fat potatoes, and seasonal greens

Country Fried

Vegan 'Chicken' gf*/ve

Chilli maple glaze, daikon, vegan mayo

Glazed Roast Chicken gf*

With rosemary pan gravy, mash potato, roasted carrots, fresh herbs

Summer Salad gf*

Strawberries, leaves, cashews, avocado and olives, with a lime aioli dressing

SWEET

Dessert Platter gf*

Lemon cheesecake, fresh berries, berry coulis, chocolate brownie

Seasonal Fruit Bowl gf / df / ve