

Platters

EACH PLATTER SERVES BETWEEN 8-10 GUESTS

Cheese Platter \$350

- Stokes point smoked cheddar (GF, V)
- Gippsland blue (GF, V)
- Willow grove double brie (GF, V)
- Quince, crackers, Dried fruits & nuts (GF, V, VG)
- Biscuits and crackers (V, VG)

Asian Platter \$300

- Garlic Prawn skewers (GF, DF, NF)
- Peaking duck spring roll with sweet chilli sauce
- Singaporean curry puffs (VG)
- Karaage chicken with Japanese mayonnaise
- BBQ pork buns
- Asian slaw
- Mint Yoghurt, Sweet chilli sauce, Japanese mayonnaise

Indian Platter \$300

- Spinach and onion Pakora (V, DF)
- Punjabi samosa (V)
- Chicken Tikka Kebabs (GF, NF)
- Char Grilled Lamb seekh Kebabs (GF, NF)
- Pappadums (V)
- Kachumber salad (GF, VG, DF, NF)
- Date and Tamarind chutney (VG, DF)
- Mint and coriander sauce (GF, VG, NF)
- Tandoori Naan bread (V)

Mezza Platter \$300

- Thinly sliced Beef Bresaola (GF, DF, NF)
- Spanish Jamon (GF, DF, NF)
- Mild Italian Salami (GF, DF, NF)
- Salamanca (GF, DF, NF)
- Marinated Spanish olives (GF, DF, NF)
- Freshly baked baguette and Pita bread
- Extra virgin olive oil
- Fine Balsamic vinegar
- Hummus (GF, DF, NF, VG)
- Tzatziki (GF, NF, V)
- Moroccan Matbucha (GF, DF, VG)
- Marinated Artichoke and Pickled Chilli (GF, DF, NF, VG)
- Crisp Lavosh & Grissini

Dessert Platter \$350

- Assorted Macaroons
- Layered Nutella cake
- Signature mango and coconut mousse cake
- Mini boutique lamingtons
- European style boutique Profiteroles

