



Platinum Catering

Catering on Public Holidays incurs a 20% surcharge.

Catering Delivery Fee: \$35

Min spend \$275

Dietary changes will incur a new \$7.50 fee.

Canape Menus

Prices are based on per person and include GST.

Light Canapé Menu Option 1 (6 pieces) \$49.00pp (Min. 10)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan High Top Cocktail Pie (Vegan, Vegetarian)

Grilled Chicken Skewers, Chermoula, Lime Topping with Cucumber Tzatziki (Halal, GF)

Spicy Chicken Empanada

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE, GF)

Tiger Prawns & Green Mango Rice Paper Rolls

Light Canapé Menu Option 2 (6 pieces) \$49.00pp (Min. 10)

Mini Caramelised Tomato & Feta Tarts

Moroccan Cocktail Pie (VG)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (V, GF)

Slow Cooked Lamb Shoulder Pie

Chicken Rice Paper Roll with Steamed Chicken & Shiso Cress (GF, DF)

Small Group Canapé Option (7 pieces) \$57pp (Min. 6)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan Cocktail Pie (VE)

Grilled Chicken Skewers, Chermoula, Lime Topping with Cucumber Tzatziki (Halal, GF)

Coconut Dusted Sugar Cane Prawns with Lime Sauce

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE) x (2)

Sweetcorn Fritters accompanied with Avocado Salsa (VE)



Canapé Option 1 (12 pieces) \$85pp (Min. 10)

Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE, GF) x (2)
Moroccan Cocktail Pie (VG)
Petite Chicken and Leek Pie with Celery and Spring Onions
Tiger Prawn & Green Mango Rice Paper Rolls with Mint, Coriander & Chilli Sauce (GF) x (2)
Best Market Oysters with Lime Emulsion (GF)
Coconut Dusted Sugar Cane Prawns with Lime Sauce
Wild Mushroom Tartlet
Sweet Soy Charred Salmon with Fresh Basil (GF)
Skewered Chicken with Cucumber Tzatziki x (2)

Canapé Option 2 (14 pieces) \$105pp (Min. 10)

Moroccan Cocktail Pie (VG)
Four Cheese Arancini with Truffle Dipping Sauce (VG)
Tiger Prawn & Green Mango Rice Paper Rolls with Mint, Coriander & Chilli Sauce (GF) x (2)
Satay Chicken & Coconut Sambal with Coriander & Dry Fried Onion (Halal, (GF) x (2)
Best Market Oysters with Lime Emulsion (GF) x (2)
Coconut Dusted Sugar Cane Prawns with Lime Sauce x (2)
Assorted Fresh Rice Paper Rolls – Tofu, Prawn, Chicken, Vegetable
Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill x (2)
Steak Green Peppercorn Pie



BBQ Menus

Platinum BBQ Menus

Prices are based on per person and include GST.

Classic AUSSIE BBQ Option \$49.00pp (Min. 6)

To Start

A selection of dips including hummus and Baba Ganoush with an accompaniment of crackers, chips & breads

BBQ Includes

Beef Sausages with Caramelized onions with tomato relish & mustard

Satay Chicken Skewers

A selection on accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise

Bread Rolls

BBQ Option One \$65.00pp (Min. 10)

To Start

Charcuterie & Antipasto Grazing board

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

BBQ Includes

Classic Pork or Beef Sausages

Chicken Skewers sprinkled with Cracked Pepper

Greek Salad with Tomato, Red Peppers, Onion, Feta, Olives, Cucumber

Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion & Egg Mustard Mayonnaise (VE)

Bread Rolls & Butter



BBQ Menu 2 \$110.00pp (serves 2-8)

To Start

Charcuterie & Antipasto Grazing Board

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

BBQ Includes

Pork Sausages

Peppered Rump Steak with Mustard on the side

Lemon Chicken with Parsley served with Minted Yogurt

Smoked Salmon – Crackers, Lemon, Capers, Pickled Red Onion, Dill, Horseradish Cream

Rainbow Quinoa with Avocado, Shaved Fennel and Persian Feta, and Fresh Chervil Salad

Classic Potato Salad with Parsley, Dill Pickles, Spring Onion & Egg Mustard Mayonnaise (VE)

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Small Cheese Platter

Buffet Menus

Prices are based on per person and include GST.

Buffet Option One \$65pp (Min. 10)

To Start

Charcuterie & Antipasto Grazing Board

– Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread. Australian Cheese, dried fruit, house made chutney and water crackers.

Buffet Includes

Lemon & Thyme Roasted Chicken with Charred Lemon

Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soy Dressing (GF)

Mixed Vegetable Salad including Classic Mixed Roasted Vegetables, Pumpkin, Carrots, Beetroot, Red Peppers, Semi Dried Tomatoes & Tarragon

Quinoa Salad with Chickpeas, Carrots, Shallots, Parsley, Moroccan Spice, Preserved Lemon & Vinaigrette

Crusty French Baguette



Buffet Option Two \$99pp (Min. 15)

To Start

Satay Chicken & Coconut Sambal with Coriander and Dry Fried Onion (Halal, GF)
Peking Duck Spring Roll with Hoisin Plum Dipping Sauce

Buffet Includes

Tofu and Black Mushrooms with Julienne Carrots and Chilli Sesame Oil Dressing
Braised King Prawns with Broccolini, Garlic & Chilli
BBQ Pork with Curried Singapore Noodles, Shallot & Carrots
Steamed Jasmine Rice
Seasonal Best Fresh Fruit Platter – Sliced and Skin Off (Vegetarian)
Custard Tart

Buffet Option Three \$69.00pp (Min. 10)

Buffet Includes

Choose your Main Protein from list below (2 only)

Portuguese Baked Chicken with Preserved Lemon & Parsley
Whole Roasted Chicken with Oregano & Lemon (GF)
Slow Cooked Lamb Shoulder with Eggplant Relish
Slow Cooked Beef Cheek, Master Stock & Shitake Mushrooms
Seared Beef Steaks with Peppercorn
Vegetarian Lasagna

Served With:

Zesty Potato, Pea & Radish Salad with Fresh Mint (GF, DF, V)
Chunky Pumpkin, Honey Roasted Carrots, Rocket, Zucchini, Feta Flaked Almonds (GF, V)
Mixed Leaves Green Salad (GF, DF, V)
Dinner Rolls (VE)



Buffet Option Four \$110pp (Min. 10)

Buffet Includes

Choose your Main Protein from list below (3 only)

Whole Roasted Chicken with Oregano & Lemon (GF)
Seared Chicken Breast with Tomato Tapenade (GF)
Slow Cooked Lamb Shoulder with Eggplant Relish
Salmon Steaks with Dill & Lemon
Roasted Pork Belly with Apple Chutney (GF)
Roasted Sweet Potato with Butter Curry
Caponata Pasta with Fresh Parmesan Cheese
Cheese & Antipasto Grazing Board
Vegetarian Lasagna

Served With:

Brown Rice, Pistachios, Radicchio, Apple Goats Cheese Salad
Honey Roasted Sweet Potato with Walnuts & Blue Cheese
Roasted Pumpkin & Pearl Couscous, Watercress, Red Wine Vinegar Dressing
Chef's Selection Sweets

PLATTER MENUS

Prices include GST. No minimum.

Cheese Platter \$165.00 (serves 8 – 10)

Premium Australian and Continental Cheese x (3), Fresh and Dried Fruit, Chutney and Water Crackers

Charcuterie & Antipasto \$165.00 – (serves 8 – 10)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers

Vegetarian Antipasti & Mezze Platter \$165.00 – (serves 8 – 10)

Includes a selection of fresh and crunchy vegetables with ricotta, dips x (3), gluten free crackers and bread

Oyster, Prawn & Salmon Platter \$165.00

Oysters (12 Pieces)
King prawns (12 Pieces)
Smoked salmon (12 Slices)
with Baguette, Lemons and Dips



Smoked Salmon Platter \$165.00- (serves 8 – 10)

– Includes Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill and Horseradish Cream

Indulge Seafood Platter – \$292.50 (serves 2-4)

This platter includes succulent Australian lobster, freshly caught Cooked Tiger Prawns, Cooked Bugs, South Australian Cooked Blue Swimmer Crabs and Freshly Shucked Oysters. Accompanied by fresh lemons, seafood sauce.

Rice Paper Roll Platter (10 Rolls in Total, Cut in Half) \$195.00

Assortment of Rice Paper Rolls with accompanying sauces including;

Tiger Prawn & Green Mango (GF)

Tempura Tofu & Banana Flower Salad (GF, VE)

Vegetarian Rainbow Rice Paper Rolls (GF, VE)

with Beetroot, Red & Yellow Capsicum, Carrots, Mint, Coriander, Ginger & Peanut Sauce

Steamed Chicken with Shiso Cress & Green Papaya

Point Sandwich Platter (10 sandwiches in Total) \$195.00

Assortment of Gourmet Sandwiches including;

Chopped Chicken Breast with Italian Parsley & Mayonnaise

Rare Smoked Roast Beef with Cheese, Mustard, Pickles & Lettuce

Salad (including Avocado, Tomato, Cucumber) (VG)

Ham & Cheddar with Roma Tomatoes, Mayonnaise and Baby Spinach

Chopped Egg with Mayonnaise, Chives & Lettuce

Wraps Platter (12 pieces in Total) \$195.00

Assortment of Gourmet Wraps including;

Falafel with Cucumber, Lettuce, Red Onion, Tomato & Minted Yoghurt & Chilli

Smoked Salmon with Creme Cheese, Pickled Onion, Capers & Spinach

Chicken Caesar Schnitzel with Cos Lettuce, Parmesan, Bacon & Dressing

Shaved Ham with Cheddar, Roma Tomatoes, Mayonnaise & Baby Spinach

Gourmet Mixed Pies & Sausage Rolls \$145.00 (15 pieces)

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup



Small Bites Platter (20 Pieces) \$165.00

Choose four items;

Mini Gourmet Pies
Mini Pork & Fennel Sausage Rolls
Spicy Chicken Empanada
Mini Moroccan Vegan Pie
Mushroom & Parmesan Arancini
Smoked Salmon Tart
Vegetarian Samosa

Heart Inspired (serves 10 – \$120.00)

Includes delicious heart healthy fresh crunchy vegetables, Hummus, Baba Ghanoush & Cherry Tomatoes

Cold Sliders (18 pieces) \$98.00

Chicken Schnitzel & Slaw
Prawn Cocktail & Iceberg Lettuce
Falafel & Slaw

Fresh Fruit Platter \$95.00

Sliced Seasonal Best Fruit with Skin Off

Sweet Treats Platter \$95.00

Gourmet Assortment Including – 12 Pieces;
Double Chocolate Brownie Squares (3)
Blueberry Almond Frangipane (GF) (3)
French Macaroons (GF) (3)

Celebrate Dessert \$165.00

12 pcs Gourmet Assortment Including;
White Chocolate & Raspberry Tarts
Rosewater Mini Cakes
Mini Pistachio a Yoghurt Macaroons
Mini Pavlovas with Passion Fruit Curd & Fresh Mint