



PLATTERS MENU

GRAZING PLATTERS

MEDIUM \$198

LARGE \$290

CHEESE PLATTER

(cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts)

ANTIPASTO PLATTER

prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers

CHARCUTERIE PLATTER

prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette

MEZZE VEGETARIAN PLATTER

grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh

FRESH FRUIT PLATTER

SMALL \$95/ MEDIUM \$130

selection of fresh seasonal fruits

SEAFOOD PLATTER

\$355 (UP TO 6)

18 Prawns, 18 Sydney Rock Oysters, 18 Salmon Sashimi
Lemon wedges, Mignonette, Seafood sauce Soy sauce

BBQ MENU

BBQ MENU - \$59 PER PERSON

Grilled rump with chimichurri
Lemon pepper Chicken, with tzatziki
Grilled king mushrooms or grilled tofu (vegan option if requested)
Potato salad
Greek salad
Fresh baked baguette with side butter

