

## 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 1 - \$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

### BBQ MENU 2 - \$76 PER PERSON

#### ENTRÉES

Antipasto: bresaola, prosciutto, salami, baba ghanoush, hummus, tzatziki, veggie crudites, olives, feta, sourdough crostini and crackers.  
Smoked Salmon Canape: crusty baguette, horseradish, smoked salmon, grilled lemon, caper, pickled red onion and dill

#### MAINS

Grilled rump with chimichurri  
Lemon pepper Chicken, with tzatziki  
Grilled king mushrooms or grilled tofu (vegan option if requested)

#### SIDES

Potato salad  
Greek salad  
Fresh baked baguette with side butter

#### DESSERT

Chocolate Brownie