

## PLATTERS & GRAZING TABLES

**Grazing Table - \$7.00 per person - Minimum 40 guests**

Honey Gazed Ham Served with Assorted Breads and Condiments

**OR**

Rare Beef Fillet, Served on Rocket Leaf, Horseradish Assorted Breads & Condiments

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## ADDITIONAL PLATTERS MENU

*Available to add to your Chosen Menu.*

*(If these are instead of a catered canapé or buffet menu staff charges may apply)*

Each Platter Serves up to 10 people or charged by person with a minimum of 10 persons.

**Cheese Platter - \$200 or \$20 per person**

Includes an Assortment of Australian and Italian cheeses, Aged Cheddar Washed Rind, Blue, Brie, Goats, Assorted Crackers, French Baguette, Dried Fruits, Nuts, Quince Paste

**Italian Antipasto Platter - \$150 or \$15 per person**

Includes an Assortment of Meats, Olives, Tapenade, Pesto, Artichokes, Aubergine, Sun-Dried Tomatoes, Parmesan Cheese & Crusty Bread.

**Middle Eastern Mezze Platter - \$150 or \$15 per person**

Hummus, Baba Ghanoush, Dolmades, Felafel, Lamb Kofta, Herb & Garlic Flat Bread.

**Chargrilled Vegetable Platter - \$150 or \$15 per person**

Red Capsicum, Eggplant, Zucchini, Asparagus, Baby Beet, Artichokes & Crusty Bread.

**Selection of House Made Dips - \$120 or \$12 per person**

Trio of Dips, Crackers, Vegetable Crudités & Bread Sticks

**Fresh Prawns - \$320 or \$32 per person**

Seasonally Available Cooked Prawns Peeled to Tail End, Lemon Wedges, Seafood Sauce

**Freshly Shucked Oyster Platter - \$300 or \$30 per person**

Seasonally available Premium Oysters, Lemon Wedges/ Citrus Mignonette

**Hawaiian Poke Salad - \$250 or \$25 per person**

Atlantic Salmon, Avocado, Mango (seasonal) Edamame, Daikon, Crunchy Cucumbers on a bed of Marinated Sushi Rice. Garnished with Seaweed Salad, Pickled Ginger & house Poke dressing

**Smoked Salmon Platter - \$160 or \$16 per person**

Salmon, Creme Fraiche, Crusty Baguette, Capers Berries, Red Onion & Cornichons

## Custom Seafood Platter - Market Price

Morton Bay Bugs, Blue Swimmer Crab, Cooked Prawns, Oysters, Octopus with Lemon Dressing, Smoked Trout & Homemade Tartar Sauce Served on Garden Salad

*(We can custom this to suit all preferences and budget)*

## Assorted Seafood Canape Platter - \$350.00 - 36 bite size pieces

Yarra Valley Salmon Caviar + Herbed Cream Cheese  
Avruga Caviar + herbed Cream Cheese  
Petuna Smoked Salmon + Avruga Caviar + Herbed Cream Cheese  
Cooked Tiger Prawn + Avocado Cream

## Hot Seafood Canape Platter - \$120 or \$12 per person

Beer Battered Flat Head Fillets, Panko Prawns, Salt and Pepper Squid with Shoe String Fries

## Meat Platter - \$200.00 or \$20 per person

Marinated Eye Beef Fillet, Grilled Oven Baked Herb Chicken & Lebanese Lamb Kofta .

## Italian Pasta Platter - \$150.00 or \$15 per person

Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

## SUSHI PLATTERS

### Top Grade - \$300 or \$30 pp - 56 Pieces

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

### Regular Japanese - \$200 or \$20 per person - 60 pieces

Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

### Sashimi Selection - \$200.00 or \$20 per person

An Abundance of finest Atlantic Salmon, Yellowfin Tuna & Hairamasu Kingfish, Finley Sliced Accompanied by Marinated Seaweed, Pickled Ginger, Soy Sauce Wasabi

### Salad Platter Choices - \$100.00 or \$10 per person

*(Please Ask For Our Full Salad Selections to Suit all Dietary Needs)*

- Mixed baby leaves, cherry tomatoes, Spanish Onions, Cucumbers & Avocado.
- Rocket with Shaved Parmesan Cheese, Extra Virgin Olive Oil, Balsamic glaze
- Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal Lemon Citrus Dressing
- Japanese Slaw w Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso Mayo Dressing
- Brown Rice, Red Quinoa & Fresh Vegetables in a Refreshing Dressing

### **Vegetable Platter - \$150.00 or \$15 per person**

Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish Onions.

### **Vegan Platters \$200.00 Minimum Order**

Assorted Vegan Platters available on request, Savoury or Desert

### **Fresh Fruit Platter - \$120.00 or \$12 per person**

Seasonal Fresh Fruit

### **Desert Platter Selection of Sweet Treats - \$120.00 or \$12 per person**

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaroise

### **Please Note - Minimum Orders May Apply**

If you have any dietary requirements please advise us in advance so that we can ensure that they are catered for.

Likewise please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimise the risk of cross contamination we cannot guarantee that any of our products are free of potential allergens.

All supplies are on availability and may be substituted on the day