



FUNCTION PLATTERS

PIZZA PLATTERS - \$90 each

MEAT LOVERS

Smoked ham, pepperoni, chorizo, mushrooms, roasted capsicum, mozzarella cheese & napolitana sauce

VEGETARIAN

Roasted pumpkin, capsicum, mushroom, red onion, artichoke, baby spinach, mozzarella cheese & nap sauce

HAWAIIAN

Smoked ham, pineapple, mozzarella cheese & napolitana sauce

BBQ CHICKEN

Chicken, smoky bacon, capsicum, red onion, pineapple, mozzarella cheese, nap sauce & topped w' bbq sauce

PASTRIES PLATTER - \$100

(sourced locally from Bayside bakery)

Assortment of 36 gourmet pies, pasties and sausage rolls
*mini quiches / other pastries also available on request

SLIDERS PLATTER - \$130

(serve of 20)

- Crispy Chicken – American cheese, apple chilli slaw
- Cheeseburger – American cheese, pickle & mustard

ASIAN PLATTER - \$110

Malaysian style chicken satays, cocktail spring rolls, chicken dim sims, fried mini bbq pork buns with sweet chilli and soy sauce

MIXED TASTING PLATTER - \$110

Mac'n cheese croquettes, southern fried chicken tenders, lamb koftas, chilli fried squid, chipotle mayo, beetroot raita & aioli

DIPS PLATTER - \$80

Trio of home-made dips, vegetable crudities served with toasted pita bread & grissini (GF option available)

MINI BRUSCHETTA'S - \$85

Tomato, cucumber, fresh basil, toasted focaccia, orange balsamic glaze (GF option available)

SKEWERS PLATTER - \$110

- Thai marinated chicken tenders (gluten free)
or
- Homemade peanut satay chicken tenders

ARANCINI PLATTER - \$100

- Pulled pork, panko crumb, homemade tomato kasoundi
or
- Mushroom, panko crumb, truffle chipotle aioli

VOL AU VENTS PLATTER - \$100

- Smoked salmon mousse, dill & fried capers
or
- Creamy chicken, bacon & sweetcorn

VEGAN PLATTER - \$120

Mushroom chips, dips, crudities, rice crackers, vegan chicken nuggets & meatballs, arancini, grissini & aioli

Each platter will serve 10-12 people cocktail size or 4-6 people entrée size.
Platter options and guest numbers are to be confirmed 7 days prior to function.