

# Platters

**EACH PLATTER SERVES 10 PEOPLE**

## **HOUSE MADE ARANCINI (20)**

chef's selection - 60 v

## **PASTRIES (24)**

pies, sausage rolls, tomato & bbq sauce - 45

## **PIZZA SLAB**

hawaiian - tomato sugo, mozzarella, shaved ham & pineapple - 55

pepperoni - tomato sugo, mozzarella & pepperoni - 50

pull pork - smokey bbq sauce, mozzarella, pulled pork, chorizo, sweet potato & spanish onion - 60

vegetarian - tomato sugo, mozzarella, balsamic mushrooms, pumpkin, spanish onions & spinach - 45

## **KARAAGE CHICKEN (20)**

tender strips with wasabi mayo on asian leaves, accompanied with pickled ginger - 75

## **BEEF SLIDERS (20)**

beef patty, lettuce, cheese, tomato relish - 90

## **MINI NACHO BOATS (20)**

classic ground beef, spicy bean pinto, with guacamole & sour cream - 75

## **BAO BUNS (20)**

pulled pork, asian slaw, cucumber & asian dressing - 100

## **WRAPS (30)**

BLT - bacon, lettuce, tomato, mayo - 55

chicken caesar salad - grilled chicken, caesar dressing, egg, lettuce - 70

## **TARTS (20)**

pumpkin satay - 45

spinach & cream cheese - 45

beetroot and feta - 45

## **BILINIS (20)**

smoked salmon, cream cheese with capers - 50

## **CROTINI (20)**

mediterranean vegetables and aioli - 50

## **WONTON PRAWNS (20)**

wonton prawns with najim chilli sauce - 120

## **ANTIPASTO**

cheese, cured meats, olives, dips, marinated vegetables & ciabatta - 95

## **VEGAN PLATTER**

beer battered cauliflower, fried chickpeas, stuffed mushrooms,

chefs dip seasonal vegetable sticks, vegan aioli - 75

## **DESSERT PLATTER - P.O.A**

**THE GREENOCK**  
ESTABLISHED 1864