

Platter Menu

EACH PLATTER SERVES 10 PEOPLE

HOUSE MADE ARANCINI (20)

chef's selection \$65 v

PASTRIES (24)

pies, sausage rolls, tomato & bbq sauce \$50

PIZZA SLAB FROM OUR STONE OVEN

hawaiian - tomato sugo, mozzarella, shaved ham & pineapple \$60

pepperoni - tomato sugo, mozzarella & pepperoni \$55

pulled chicken - smokey bbq sauce, mozzarella, pulled chicken, sundried tomato & spanish onion \$65

vegetarian - tomato sugo, mozzarella, balsamic mushrooms, pumpkin, spanish onion & spinach \$50 *gfa*

MOROCCAN PANKO CRUMBED CHICKEN TENDERS (20)

lemon garlic aioli \$65

BEEF SLIDERS (20)

beef patty, lettuce, cheese, tomato relish \$90

MINI NACHO BOATS (20)

classic ground beef, spicy bean pinto, with guacamole & sour cream \$70

BAO BUNS (20)

pull butter chicken, pickled cucumber, cabbage, carrot, asian dressing \$90

WRAPS (30)

blt - bacon, lettuce, tomato, mayo \$60

chicken caesar salad - grilled chicken, caesar dressing, egg, lettuce \$75

ANTIPASTO

cheese, cured meats, olives, dips, marinated vegetables & crostini's \$99

VEGAN PLATTER

beer battered cauliflower, fried chickpeas, stuffed mushrooms,

chefs dip seasonal vegetable sticks, vegan aioli \$77 ve

DESSERT PLATTER - p.o.a

