



SOUTH of PERTH
YACHT CLUB (INC.)

PLATTER MENU

FUNCTIONS

SMALL CANAPÉ PLATE - \$60 PER BOARD

15 pieces of one item per platter

Wild mushroom & goats cheese tart (V)
5 Spice pork crostini, caramelised orange
Prawn ceviche blini, salmon caviar, wakame
Chicken & chorizo lavosh, mango & coriander
Duck liver parfait, caramelised fennel, rice crisp (GF)

ANTIPASTO PLATTER -\$170 PER PLATTER

Served on wooden planks (serves 30)

Salami, prosciutto, Mortadella
Duck liver parfait
Cheese – Pradera and creamy brie
Turkish bread, olives

FINGER FOOD PLATTER - \$160 PER PLATTER

Select three items per platter (30/40 pieces total per platter)

Homemade pork sausage rolls
Chorizo, goats cheese tartlet
Cajun pork & feta kofta, tomato pickle (GF)
Parmesan panko crumbed chicken wingettes, wasabi aioli
Mascarpone, pumpkin & smoked chickpea filo
Moroccan chicken, spinach & potato bite (GF)
Pork & chive gyoza
Coconut prawns, mango chutney
Assorted rice paper rolls (V) (GF)
Duck liver parfait, lavosh, braised red cabbage
Smoked salmon, citrus crème fraiche savoury cone

GOURMET MEAT PLATTER - \$250 PER PLATTER

30 pieces total per platter

Mini beef filet mignon, red wine jus (GF)
Twice cooked pork belly squares, apple relish (GF)
Prosciutto wrapped chicken tenderloin, béarnaise (GF)

SLIDER PLATTER - \$140 PER PLATTER

20 pieces of one choice per platter

Balsamic & honey roasted pork belly, smashed avocado, feta
Angus beef, caramelised onion, Swiss cheese, rocket

BAO PLATTER - \$140 PER PLATTER

20 pieces of one choice per platter

Hoisin pulled beef, pickled cucumber & daikon, horseradish aioli
Flaked soy salmon, dill & celeriac remoulade

ORIENTAL PLATTER - \$150 PER PLATTER

30 pieces total per platter

COLD PLATTER

Assorted nigiri, gunkan and nori sushi rolls (includes vegetarian sushi) (GF)
Served with soy sauce & wasabi

HOT PLATTER

Steamed BBQ pork buns
Prawn gyoza
Duck & plum spring roll



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BBQ PLATTER - \$160 PER PLATTER

Select three items per platter (30 pieces total per platter)

Lamb cutlets, jus (GF)
Honey soy prawn skewers (GF)
Chicken haloumi & lemon kofta (GF)
Beef satay, peanut sauce (GF)
Prosciutto wrapped asparagus, béarnaise (GF)
Garlic seared scallops, lime aioli (GF)

PARTY PLATTER - \$120 PER PLATTER

30 pieces total per platter

Selection of gourmet party pies
Samosas and spring rolls (V)

TEMPURA PLATTER - \$130 PER PLATTER

30 pieces total per platter

Prawns, squid, broccolini, eggplant, sweet potato

SANDWICH PLATTER - \$120 PER PLATTER

Tiered sandwiches with assorted fillings (30 pieces total per platter)

Ham, apple relish, sundried tomato pesto, rocket
Smoked chicken, cranberry, rocket, avocado
Salmon, red onion, artichoke crème fraiche, mesculin
Pumpkin, roast capsicum, spinach, feta (V)

SALAD JAR PLATTER - \$160 PER PLATTER

20 items of one choice per platter

Prosciutto, melon, Danish feta, rocket (GF)
Prawn cos, peach & pear salsa, citrus sour cream (GF)
Thai beef noodle, capsicum, beanshoots (GF)

HOT FOOD BOWLS - \$15 EACH

Minimum of 25 of each choice

Crumbed fish goujons, chips, tartare sauce
Tempura prawns, Asian slaw, soy dressing
Beef cheek vindaloo, jasmine rice (GF)
Fried squid, melon salsa, wasabi aioli
Braised lamb Moroccan cous cous, ratatouille, spiced yoghurt
Roasted pork belly, radish slaw, mustard (GF)
Pumpkin, sundried tomato, spinach risotto, shaved parmesan (GF) (V)



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DESSERT PLATTER - \$160 PER PLATTER

Choose 3 (30 pieces per platter)

Blood orange meringue tart
Mini eclairs
Salted caramel profiteroles
Apple & cinnamon donut bites
Chocolate marshmallow fudge
Mascarpone & caramelised peach cones
Mixed berry & apple oat crumble jar
Passionfruit & vanilla parfait jar
Mango cheesecake jar

MACARON PLATTER - \$150 PER PLATTER

50 pieces total per platter

Assorted macaroons

AFTERNOON TEA PLATTER - \$160 PER PLATTER

50 pieces total per platter

Caramel pear shortbread tartlet
Praline Choux puff
Raspberry shortbread tartlet
Concerto slice
Morella cherry shortbread tartlet
Dark chocolate éclair
Strawberry mascarpone vanilla choc tartlet
Praline apricot slice
Lemon shortbread tartlet

CHEESE PLATTER - \$185 PER PLATTER

Served on large planks

Mature King Island cheese, crackers dried fruits, nuts, quince paste, fresh fruit