



PLATTER MENU

GRAZING STATION - \$600

Cold meats – Salami, mortadella, prosciutto

Olives, artichoke, caper berries, pepper dews

Creamy delice, manchego, cheddar

Duck liver parfait, quince paste, chutney, basil pesto, fresh baked baguette, lavosh crackers & Turkish bread

Pork & pine nut terrine

Mixed nuts, muscatels, dried fruit, fresh grapes & strawberries

ANTIPASTO BOARD - \$170 EACH

Salami, prosciutto, mortadella, cheese selection, delice, cheddar & manchego, olives, duck liver parfait & Turkish bread

SEAFOOD PLATTER - \$170 PER PLATTER

Cold 30 pieces total per platter

Natural Oysters, mirin dressing

Oysters Kilpatrick

Fresh chilled Mandurah prawns, with cocktail sauce

Hot 30 pieces total per platter

Salt & pepper squid, tartare

Coconut prawns, mango & sweet chilli salsa

Tempura fish, soy dipping sauce

GOURMET MEAT PLATTER - \$250 PER PLATTER

30 pieces total per platter

Prosciutto wrapped pork medallion, béarnaise (gf)

Chipotle BBQ lamb fillet, chipotle BBQ sauce (gf)

Soy seared beef, pepper sauce (gf)

HOT CHICKEN PLATTER - \$140 PER PLATTER

40 pieces total per platter, 20 of each

Spicy fried marinated wings with ranch dipping sauce

Parmesan panko crumbed wings with aioli



PLATTER MENU

FINGER FOOD PLATTER - \$160 PER PLATTER

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

Parmesan crumbed scallops, wasabi aioli
Chicken, basil & chive kofta, tomato chilli jam (gf)
Crab & herb croquettes, tartare
Coconut prawns, mango chutney
Zucchini & fetta fritters
Pork gyoza, sweet chilli
Chicken rice paper rolls (gf)
Homemade sausage rolls
Smoked chicken waffle tart, tomato jam, pickled cucumber
Five spiced fried squid, aioli
Sundried tomato & caramelised onion tartlet (v)
Roast pork squares, orange sauce (gf)

VEGETARIAN OPTIONS - \$160 PER PLATTER

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

Onion bhajis, mint & coriander chutney
Crumbed haloumi, napolitana sauce
Moroccan asparagus, date & goats cheese filo
Beetroot, Danish feta & mint, blinis
Guacamole stuffed potato skins, paprika aioli
Sweet corn & zucchini fritters, pesto

SLIDER PLATTER - \$140 PER PLATTER

20 pieces of one choice per platter

Chicken schnitzel slider, kimchi, sriracha, rocket, aioli
Roasted pork belly slider, radish slaw, mustard

TACO PLATTER - \$140 PER PLATTER

30 pieces of one choice per platter

Soft tortilla, soy lamb, braised red cabbage, Thai chilli jam
Tortilla cup, chilli con carne, tomato salsa, guacamole



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ORIENTAL PLATTER - \$150 PER PLATTER

30 pieces total per platter

Pork wonton

Cheeseburger spring roll

Prawn gyoza (v)

BBQ PLATTER - \$160 PER PLATTER

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

Chicken satay, peanut Thai sauce (gf)

Moroccan lamb & mint kofta, spiced yoghurt (gf)

Prosciutto wrapped asparagus, béarnaise (gf)

Lemon & thyme chicken tenderloins, roast capsicum relish (gf)

Garlic & herb grilled prawns, aioli (gf)

Pepper crusted lamb cutlets, juniper jus (gf)

PARTY PLATTER - \$120 PER PLATTER

30 pieces total per platter

Selection of gourmet party pies, homemade sausage rolls, wedges, sweet chilli & sour cream

TIERED SANDWICH PLATTER - \$120 PER PLATTER

Select two fillings per platter (30 pieces total per platter)

Ham, basil pesto, tomato pickle, coleslaw

Chicken, avocado, beetroot relish, mesclun

Smoked salmon, citrus mascarpone, red onion, tartare, spinach

Sweet potato, caramelised onion, sundried tomato, rocket (v)

SALAD JAR PLATTER - \$160 PER PLATTER

20 items of one choice per platter

Prawn, celery, walnut, cos, citrus aioli (gf)

Chicken, apricot, rocket, pine nut, honey mustard (gf)

Prosciutto, mesclun, olive, feta, tomato, cucumber, capsicum (gf)



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HOT FOOD BOWLS - \$15 EACH

Minimum of 25 of each choice

Crumbed fish goujons, chips, tartare
Butter chicken, saffron rice (gf)
Tempura prawn, melon salad, wasabi aioli
Braised duck, Mediterranean quinoa, orange glaze (gf)
Basil pesto, lemon, asparagus risotto (v)
Garlic seared beef, radish slaw, Thai dressing (gf)
Chilli fried squid, rocket, lemon, jalapeno tartare

LATE NIGHT SNACKS - \$10 PER PERSON

Minimum 20 of one option

Option 1 hot dog stand

Bratwurst sausage
Hot dog rolls, bacon, caramelised fennel, apple sauce, mozzarella, caramelised onion, tomato salsa, guacamole, sauerkraut, pickles, sauces

Option 2 roast beef rolls

Slow roast beef, gravy
Rolls, cheese

Option 3 franks hot wings

Spicy fried marinated chicken wings
Ranch dipping sauce

DESSERT PLATTER - \$160 PER PLATTER

Select 3 items (30 pieces per platter)

Blueberry cheesecake jar
Tiramisu jar
Homemade rose marshmallow
Lemon meringue tart
White chocolate profiterole
Salted caramel donut bite



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MACAROON PLATTER - \$150 PER PLATTER

50 pieces total per platter

Assorted macaroons

AFTERNOON TEA PLATTER - \$160 PER PLATTER

50 pieces total per platter

Strawberry slices

Almondines

Triple chocolate squares

Apricot & pistachio financiers

Chocolate crumbles

Caramel and cinnamon financiers

Raspberry cheesecakes

Opéras

CHEESE PLATTER - \$185 PER PLATTER

Served on wooden planks (serves 30)

Delice, cheddar & manchego cheeses, quince paste, nuts, muscatels, strawberries & crackers