Finger Food Options

- All our classic platters host approximately 35-40 pieces per platter unless otherwise stated.
- We recommend all functions cater for minimum of 4 pieces of food per person.
- Platters will be served to your guests over the course of the event.
- Platters outside our menu may be available so please do not hesitate to discuss this with our chef.
- Mixed Combinations can be arranged, add 10% extra.

THE PLATTERS

•	Assorted Sandwich Points		\$70
•	Lemon Pepper dusted Calamari w' Tartare		\$85
•	Cider Battered Flathead Tails		\$85
•	Bacon & Cheese Arancini balls		\$85
•	Semi-dried tomatoes, Spinach & Bocconcini Arancini balls (vgt)		\$85
•	Moroccan Style Chicken Tenders w' Aioli		\$85
•	Pork & Veal Meatballs w' Mint Yoghurt		\$85
•	Chicken Drumettes Honey/Soy, Tandoori, Satay		\$85
•	Tandoori Chicken Skewers w' Mint Yoghurt		\$85
•	Spicy Pork & Fennel Sausage Rolls		\$85
•	Party Pies		\$85
•	Mini Dim Sims		\$85
•	Cocktail Spring Rolls (vgt)		\$85
•	Cocktail Frankfurts		\$85
•	House-made Seasonal dips served with flat bread (vgt)		\$75
•	Charcuterie Platter	20pc \$60	40pc \$120
•	Pizza Slab (select from below options)	•	\$30
•	Margherita Hawaiian BBQ Chicken		
•	Meatlovers Supreme		
•	Other		\$
		Total	\$

- (Vegetarian, Vegan & Gluten Free platter options available on request, please note, this is not a nut free kitchen)
- Please indicate how many of each platter you would like to order and return with your booking form. *Prices may be subject to change

PLEASE NOTE;

• No alterations to food orders will be accepted less than 14 days prior to event.

OFFICE USE ONLY	Location:	
Name:	Date:	
Ph:	Event Time:	
No. Guests	Food Service Time:	