

FOOD PLATTERS

Each platter caters for 8 people

GF = gluten free V = vegetarian

Cold platters only between 2pm – 430pm

WARM DANISH PLATTER \$60 (V)

Selection of freshly baked danishes

CAKE PLATTER \$60

Selection of pre-cut cakes with cream

FRESH FRUIT PLATTER \$90 (GF, V) *(NB: minimum 2 platters)*

Selection of sliced fresh fruit including watermelon, rockmelon, pineapple, oranges, grapes (selection may change on seasonal availability)

SANDWICH PLATTER \$80 (GF add \$10)

Variety of fillings on white and multigrain bread

HOT PLATTER \$80

Selection of mini quiches

Honey Soy chicken wings (GF)

Crumbed whiting goujons

BBQ Bacon & cheese scrolls (GF)

AUSSIE PLATTER \$80

Sausage rolls

Party pies

House made Aussie beef meatballs (GF)

Seasoned potato wedges (V)

Sauces (tomato, BBQ, sweet chilli)

PIZZA SELECTION \$25 each

All pizzas made with a 9" base (8 slices per pizza)

B.B.Q Chicken and Bacon

Hickory smoked B.B.Q sauce base with grilled mozzarella cheese

Vegetarian

Napoli sauce, baby spinach, bocconcini, cherry tomatoes, Italian herbs, grilled Mozzarella

Honolulu

Napoli sauce base, smoked leg ham, pineapple, grilled Mozzarella cheese