



PLATTERS MENU

ANTIPASTO PLATTER	\$40
Sundried tomato, olives, cheese's, selection of meats, crisp veggies and assorted delicacies	
DIP PLATE	\$33
Tasty selection of three dips served with wood oven flat bread	
POTATO WEDGES	\$30
Served with sour cream & sweet chilli sauce	
TRADITIONAL PUB FAVOURITES	\$39
Spring rolls, Samosas, Party Pies and Sausage Rolls served with tomato sauce & sweet chilli sauce	
BAGUETTE PLATTER	\$40
Leg ham, Edam cheese, Lettuce & Mayonnaise Roast Capsicum, Spinach & Edam Cheese Chicken, Lettuce & Mayonnaise	
MINI HOT DOGS & HAMBURGERS	\$38
GOURMET BAGUETTE PLATTER	\$45
Leg Ham, Edam Cheese, Lettuce & Mustard Roast Capsicum, Spinach & Edam Cheese Chicken, Lettuce, Onion & Mayonnaise Marinated Lamb, Rocket, Fetta & Roast Capsicum Pesto	

Allow one platter per 8-10 guests for nibbles

PIZZA PLATTERS

Selection of delicious gourmet pizzas from our wood oven
Ham, cheese, tomato, salami & olives **\$35**

FOR THE MORE ADVENTUROUS...

Prosciutto , roast capsicum, lamb, prawns, garlic, tomato & meat
lovers pizzas **\$42**

SEAFOOD PLATTER **\$67**

Calamari, octopus, fish, Kilpatrick Oysters, Crumbed Prawns & white
bait. Served with lemon wedges & tartare sauce

TANDOORI CHICKEN WINGS **\$35**

Tasty Indian style chicken wings

VEGETARIAN PLATTER **\$32**

Frittata with spinach, herbs, potato & cheese

SATAY PLATTER **\$42**

Succulent marinated Chicken, Beef and Lamb skewers
With Greek style yoghurt

FRUIT PLATTER **\$33**

Fresh seasonal fruit pieces

GOURMET HORS D'OUVRES **\$65**

Smoked salmon on rye with horseradish cream, rare beef, roast
capsicum, sour cream on garlic croutons, filo prawns & mini quiche

GRILL PLATTER **\$57**

Marinated skewered beef, Greek style garlic lemon lamb cutlets,
chevapchichis, parmesan meat balls and honey sesame pork balls

DESSERT PLATTER (assorted Pastries) **\$38**

GARDEN SALAD **\$15**

CAESAR SALAD **\$25**

CHEESE AND GREENS **\$45**

Brie, Blue, Cheddar with rocket & grapes

Allow one platter per 8-10 guests for nibbles