

## PLATTER OPTIONS (Minimum 3 choices)

### CHEFS HOUSE MADE DIP SELECTION \$15.00 PER PERSON

Selection of House Made Dips, variety of Flat Breads and Sticks and Seasonal Vegetables

### ANTIPASTO PLATTER \$20.00 PER PERSON

Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh

### FRESH COLD SEAFOOD PLATTER \$85.00 PER PERSON

(Seafood selection may change dependant on season)

Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces

### OYSTER BAR \$25.00 PER PERSON

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa.

### OCEAN KING PRAWNS \$25.00 PER PERSON

(4 king prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments.



### SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS - \$20.00 PER PERSON

Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.

### DESSERT TASTING PLATE \$18.00 PER PERSON

Selection of:

- Chocolate Mouse Cup with Chantilly Cream
- Vanilla Bean Crème Brulee
- Tiramisu
- Sticky Date Pudding
- Petite Cake