

GOURMET PLATTER MENU

FRESH CLEANED PRAWNS (25 PIECES)	\$260
FRESH SUSHI (30 PIECES)	\$235
FRESHLY SHUCKED SYDNEY ROCK OYSTERS (4 DOZEN)	\$228
FROMAGE PLATTER (SERVES 10 PEOPLE) Farmhouse cheeses: Double cream luscious brine, Aged robust cheddar Soft sharp blue cheese served with olives, dried fruits & salted crackers	\$190
CHARCUTERIE PLATTER (SERVES 10 PEOPLE) Pepperoni, prosciutto, ham on the bone & Salami, sun dried tomatoes, dip served with fresh crusty bread	\$190
PLOUGHMAN'S PLATTER (SERVES 10 PEOPLE) Slow cooked rare roast beef, Served with Aged Cheddar, picked onion & vine ripe tomatoes	\$190
CHICKEN PLATTER (SERVES 10 PEOPLE) Organic roasted chicken platter served homemade aioli, crispy lettuce and crusty bread	\$190
SALMON PLATTER (SERVES 10 PEOPLE) Baked side of salmon, marinated red onions, crispy green leaf and lemon wedges with a rusty French bread stick	\$190
PASTA SALAD (V) (SERVES 10 PEOPLE) Penne W Garlic roasted pumpkin, Fresh Baby Spinach W Burrata topped with a lashing of extra virgin olive oil	\$95
PASTA SALAD(V) (SERVES 10 PEOPLE) Penne W Creamy Sun-dried Tomato tossed W marinated Goats Cheese	\$95
TRADITIONAL GREEK SALAD (SERVES 10 PEOPLE) Crunchy Cucumber, Kalamata olives, crumbled Feta, vine ripe tomatoes, red onions and green leaf lettuce finish with vinaigrette.	\$95

