



## \$50 GOURMET PLATTERS MENU

<b>Sushi Rolls (GF)</b> served with soy sauce	(20)
<b>Peking Duck Spring Rolls</b> with hoi sin sauce	(20)
<b>Mixed Pizza (GF)</b>	(25)
- Roast Pumpkin	
- BBQ Chicken	
- Pulled Pork & Slaw	
<b>Satay Chicken Skewers (GF)</b>	(15)
<b>House Crumbed Lemon Pepper Calamari</b> served with garlic aioli	(25)
<b>Arancini Balls (V)</b> with aioli	(15)
<b>Pulled Pork Sliders</b> tender slow cooked pork shoulder served with slaw	(15)
<b>Beef Sliders</b> grilled beef pattie with spinach, cheese & tomato relish	(15)
<b>Whiting Goujon</b> with tartare & lemon	(20)
<b>Assorted Bake &amp; Grind Mini Quiche (V)</b> with tomato relish	(20)

**(V)** Vegetarian on request

**(GF)** Gluten free on request

**Minimum of 10 Platters for exclusive room usage**  
**A good guide for platter numbers is one per 4 guests**

*"Our suggestion: assuming a total of 12 platters (approx 50 guests)  
Start with sushi rolls or mini quiches on arrival,  
followed by a combination of 10 hot platters throughout the function"*