



\$35 PLATTERS MENU

Asian Spring Rolls, Dim-Sims & Samosas <i>with dipping sauce</i>	(40)
Party Pies, Sausage Rolls & Pastries	(30)
Salt & Pepper Crumbed Calamari	(35)
Fried Chicken Strips <i>served with garlic aioli</i>	(25)
Mediterranean Platter (GF) <i>semi dried tomatoes, olives, leg ham, Chef's selection dip, salami and cheese with warm turkish bread and crackers</i>	
Cheese & Fruit (V) (GF) <i>3 cheeses, 2 fruits, with warm turkish bread and crackers</i>	
Chicken & Corn Fritter <i>served with garlic aioli</i>	(30)
Sweet Poatao & Cumin Fritter (V) <i>served with garlic aioli</i>	(30)
Vegetarian Fritter (V)	(30)
Middle Eastern Spiced Falafel (V) (GF) <i>served with tomato relish</i>	(25)
Prawn Twisters <i>served with sweet chilli sauce</i>	(20)
Mixed Slice	(20)
Club Sandwiches (V) (GF) <i>Ham, Salami, Chicken or vegetarian</i>	(12)

(V) Vegetarian on request

(GF) Gluten free on request

Minimum of 10 Platters for exclusive room usage

A good guide for platters numbers is one per 4 guests

"our suggestion: Assuming a total of 12 platters (approx 50 guests)

Start with a mediterranean Platter and a Vegetarian frittata on arrival.

A comdination of 8 hot platters throughout the function

and 2 platters of club sandwiches to finish."