



## **\$50 GOURMET PLATTERS MENU**

<b>House made mini Beef Mignon (GF)</b> <i>with cajun spice</i>	<b>(25)</b>
<b>Californian Sushi Rolls (GF)</b> <i>served with pickled ginger, wasabi and sweet soy</i>	<b>(25)</b>
<b>House made Peking Duck Spring Rolls</b> <i>with hoi sin sauce</i>	<b>(20)</b>
<b>Mixed Gourmet mini Pizza (GF)</b>	<b>(25)</b>
<i>- Char-grilled mediterranean vegetable</i>	
<i>- Teriyaki chicken &amp; fire roasted capsicum</i>	
<i>- Pulled pork &amp; slaw</i>	
<b>Smoked Salmon Roulade (GF)</b> <i>filled with goats cheese &amp; seeded mustard</i>	<b>(25)</b>
<b>Tandoori Chicken skewers</b>	<b>(20)</b>
<b>Curry Puffs (V)</b> <i>house made Southern Asian curry puffs served with minted yoghurt</i>	<b>(25)</b>
<b>Pulled Pork Sliders</b> <i>tender slow cooked pork shoulder served with slaw</i>	<b>(15)</b>
<b>Beef Sliders</b> <i>grilled beef pattie with spinach, cheese &amp; tomato relish</i>	<b>(15)</b>

**(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 mixed Sushi and Salmon roulade platter on arrival,  
followed by a combination of 10 hot platterd throughout the function"*