

× MENU ×



COCKTAIL FUNCTION PLATTER SELECTION

The following cocktail platters have been designed to serve approximately 10 people.

TASTE PLATTER • grilled chorizo, greek olives, feta, zucchini fries, salt and pepper squid, pickled vegetables, house made pesto & hummus + freshly grilled Turkish bread **95**

GOURMET COLD PLATTER • a delicious selection of meats including leg ham, roast beef, hot and mild salami and pastrami, accompanied with assorted mustards, char grilled vegetables, pickles, olives + sundried tomatoes **95**

DIPS WITH FRESH CRUDITES • two homemade dips with freshly cut carrots, capsicum, celery, cucumber and corn chips, with freshly cut turkish bread **55**

HOT CHICKEN PLATTER • 20 of each crumbed tenderloins, tandoori drumsticks, satay skewers **95**

SEAFOOD PLATTER • a combination of tasty salt and pepper squid, seafood skewers of salmon, prawn & scallop, goujons of snapper with tartare + lemon garlic dipping sauce **95**

FRESH FRUIT PLATTER • freshly sliced fruits (seasonal) selected from rock melon, honeydew, watermelon, strawberries, kiwi fruit, oranges, mandarins, grapes + pineapple **85**

CHEESE PLATTER • 4 assorted cheeses, dried fruits + nuts served with water crackers **88**