

PLATTER MENU

PIZZA PLATTER \$250 (SERVES 10)

Margarita – Mozzarella, cottage cheese, tomatoes and parmesan

Salama – Pork and fennel salami, tomato, onion jam, mozzarella and parmesan cheese

Australac – Dalika pancetta, pineapple, tomato, mozzarella and parmesan

Cetiri Sira – Four cheeses, ricotta, onion jam, Bell Isle soft blue and Parmesan

GRAZING PLATTER \$150 (SERVES 10)

Stilton blue cheese, Trippl brie cheese, Ashgrove smoked cheddar, prosciutto, Kulen sausages, double smoked ham, dips, chargrilled eggplant, capsicum and zucchini marinated olives, mixed nuts, quince paste, crackers and flatbread.

SEAFOOD PLATTER \$350 (SERVES 10)

Sydney Rock oysters, grilled octopus, fried calamari, grilled fish, seared scallops and fresh cooked prawns served with arrays of condiments (lemon, herb aioli, tartare sauce and chimichurri)

ASSORTED GOURMET WRAPS AND SANDWICHES \$80

Chicken Caesar wrap – shredded chicken, green lettuce, Caesar dressing on rustic ciabatta

Tuna - baby cos lettuce, egg chive mayonnaise, tomato on six-seed rolls

Grilled marinated vegetables - with provolone cheese, and basil pesto on sourdough

MIX GRILL MEAT PLATTER \$300

Dalika Kulen sausages, cevapcici, grilled pork neck, chicken wings, ajvar, onions, flatbread, white cabbage salad and seasoned fries

KIDS PLATTERS \$ 150

Chicken nuggets, mini assorted pies, mini cheeseburger and chips, fruits pops with chocolate dip and marshmallow

SEASONAL FRUIT PLATTER \$150

Chef's selection of assorted seasonal fruits

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