



GOURMET PLATTERS

Crudités & Dips

Vegetable crudité's with Mediterranean dips, lavosh & salted croutes

Gourmet Cheese Board

A selection of quality Australian & imported cheese's, accompanied with muscatels, grapes, strawberry, quince paste, dried fruit & nuts served with lavosh & water crackers

Exotic Fresh Fruit

A combination of seasonal exotic seasonal sliced fruit & garnished with mint & strawberry

Gourmet International Breads

Assorted rolls, flatbreads, wood fired, fingers & baguettes generously filled with gourmet fillings

Lyonnaise

Resembling a southern French lunch table, an assortment of imported cheese's accompanied with smoked salmon, pickled vegetables, marinated green olives, sweet onions, cured meats, caper salsa Verde & dill crème fraiche & crusty baguettes

Charcuterie

Sopressa salami, Serrano ham, deboned whole roast chicken, rare roast beef, pork & fennel sausage, marinated olives, pickled vegetables with brandy thyme pate, fruit chutney, a selection of mustards, lavosh & crusty baguette

Antipasto

Char-grilled capsicum, eggplant & zucchini, marinated mushrooms, pesto bocconcini balls, marinated feta, spiced green olives, kalamata black olives, Greek Keftedas & dolmades, Sopressa salami, Parma prosciutto, chorizo sausage & Tuscan frittata bites with Mediterranean dips, Toscana & Turkish croute fingers

Vegetarian Antipasto

Oven roasted spiced cauliflower, baked eggplant wedges char-grilled capsicum & zucchini, marinated mushrooms, pesto bocconcini balls, marinated feta, spiced green olives, kalamata black olives, dolmades. Sweet potato & Capsicum tortilla, stuffed bell peppers, grilled cherry tomatoes, Mediterranean dips, Toscana & Turkish croute fingers

Spanish Platter

Sautéed chorizo & thyme, sweet potato, capsicum & herb tortilla, spiced green olives, marinated mushrooms, garlic chilli & lemon prawns & jamón & cheese croquetas served with crusty bread & Spanish dip

Fresh Sushi Platter

A selection of freshly prepared sushi & nori pieces with edamame, pickled ginger, wasabi & soy

Asian platter

A selection of rice paper rolls, salmon nigiri, teriyaki nori rolls, Peking duck pancakes with edamame, pickled ginger, wasabi & soy

Fresh Prawns & Shucked Oyster platter

Freshly peeled king prawns & shucked oysters with a variety of condiments

Salmon & Trout Platter

Beetroot cured salmon, smoked trout, parmesan polenta chips with smoky paprika dipping sauce, fennel, pea shoot & paw paw salad, spiced green olives & lime aioli served with lemon wedges & crusty baguette slices

Fresh Seafood Platter

Freshly shucked oysters, king prawns, blue swimmer crab, Morten Bay bugs, lobster, beetroot cured salmon, fennel smoked trout, cornichons, octopus vinaigrette, lemon wedges cocktail sauce & lime aioli