

Function Menu

PREMIUM PLATTERS

Each platter is designed to serve up to 10 guests and offers a generous, beautifully curated selection of fresh, high-quality ingredients, perfect for grazing, sharing, and social gatherings.

Seafood Platter \$198

Cooked prawns, chilli squid, selection of oysters including natural, Kilpatrick and salsa verde, sliced smoked salmon with herb crème fraiche, seared scallops with avocado and chorizo and pickled mussels.

Vegetarian Platter \$140

Variety of fresh sliced vegetables, pickles and ferments, selection of dips, lavosh & Turkish bread.

Charcuterie Board \$165

Selection of cured hams, prosciutto, salami, chorizo with pickles, chutneys and crusty bread.

Cheese Platter \$165

Selection of 4 cheeses, pickles and chutney, crackers, dried fruit, sourdough with butter, and marinated olives.

Seasonal Fruit Platter \$140

Selection of sliced seasonal fruit.

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STANDARD PLATTERS ~ \$60 each

Perfect for satisfying groups, our standard platters feature a selection of simple, crowd-pleasing favourites made for easy sharing.

Mini Corn Fritters (V) | 35pcs

with chipotle sour cream

Thai Chicken Meatballs | 50pcs

with Asian dipping sauce

Savoury Beef Meatballs | 50pcs

with saffron aioli

Arancini Risotto Balls(V) | 35pcs

with saffron aioli

Assorted Mini Quiches (V) | 35pcs

Sandwich Platter | 40pcs

A variety of handmade sandwiches or rolls.

Mixed Asian Platter | 60pcs

assorted mini Asian style pastries
with dipping sauce

Salt & Pepper Calamari | 50pcs

with tomato salsa

Crumbed Chicken Strips | 35pcs

with chilli lime aioli

Spinach & Ricotta Puffs (V) | 35pcs

with tomato relish

Mini Pies & Sausage Rolls | 35pcs