

# Platters

## Cheese

Brie, blue cheese, cheddar and other varieties served with a selection of crackers and dried fruit

\$70.00

## Seafood

Hot-smoked salmon, half shell mussels with coriander salsa, grilled prawns served with lemon wedges, aioli and a selection of specialty breads.

\$70.00

## Ploughman's

Salami, roast beef, a selection of cheese, onion relish, mustard, pickled onion, gherkins and sun-dried tomatoes served with a selection of specialty breads.

\$70.00

## Antipasto

Salami, smoked chicken, char-grilled capsicum, feta, olives, dolmades, sun-dried tomatoes and marinated mushrooms served with a selection of specialty breads.

\$65.00

## Chicken

Boneless chicken pieces marinated in chef's marinade, chicken liver pate, assorted chutneys & dips served with a selection of specialty breads and crackers.

\$60.00

## Oven Roasted Vegetables

Roasted field mushrooms and vine tomatoes, seasonal greens, assortment of roasted vegetables, pesto and wasabi mayonnaise served with a selection of specialty breads.

\$60.00

## Fresh Vegetables

Crudites served with pesto, hummus and garlic aioli

\$50.00

## Bread and Dips

A selection of specialty breads served with hummus, pesto, tapenade and pate

\$40.00



**PLATTERS**  
CATERING