



## PLATTER MENU – AUTUMN 2013

### **ANTIPASTO PLATTER \$70**

Selections of cheeses, marinated vegetables, dips, chorizo sausage, ham, mushrooms and toasted Turkish bread\*

\*vegetarian option also available

### **AUSSIE PLATTER \$55 (45 pieces)**

Savoury cocktail sausage rolls, assorted mini pies & quiches served w/tomato chutney

### **BOUNDARY PLATTER \$65 (25 pieces)**

Quiche Lorraine, turkey & cranberry bites, chick pea & pumpkin patties, vegetarian samosas, oregano & pepperoni balls

### **DIPS PLATTER \$35**

Variety of dips, vegetable crudities and toasted Turkish bread

### **PIZZA PLATTER \$40 (40 pieces)**

Chef's selection of the following flavours:

- Margherita: Fresh tomato, oregano & mozzarella (V)
- Pesto Chicken: Pesto base, tomato, Tuscan spiced chicken, macadamia nuts, avocado & mozzarella cheese
- Marinated Lamb: Olives, feta, Spanish onion, roasted capsicum, finished w/tzatziki

### **HOUSE PLATTER \$40 (40 pieces)**

Spring rolls, vegetarian samosas, meatballs, prawn crackers, chicken dim sims

\* Each platter caters for approx. 8-10 guests

\* Any items added to a platter will incur an additional fee

\* Platters may change at managements' discretion

\* (V) Vegetarian