

# Functions & groups...

PLEASE CONTACT THE MANAGEMENT TEAM TO ARRANGE YOUR BOOKING AND CATERING REQUIREMENTS

## **GARDEN PLATTER**

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**90**

- SPRINGS ROLLS, asian dipping sauce v
- WEDGES, sour cream, sweet chilli sauce v
- FRIES, rosemary smoked salt v
- BRUSCHETTA, marinated vegetables, goats feta, basil v

## **PADDOCK PLATTER**

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**120**

- LAMB SKEWERS, minted yoghurt
- CHICKEN SKEWERS, spiced tomato aioli gf
- SPINACH & FETA TRIANGLES v
- CHICKEN WINGS, blue cheese sauce
- SPANISH CHORIZO & HALOUMI SKEWERS, spicy romesco sauce
- BOCCONCINI, CHERRY TOMATO & BASIL PESTO v gf
- CRUDITIES, vegetables, home-made beetroot dip, spicy capsicum dip, hummus v gf

## **SEAFOOD PLATTER**

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**145**

- PRAWNS, remoulade sauce gf
- SYDNEY ROCK OYSTERS, natural, kilpatrick
- SMOKED SALMON, dill cream cheese, sour dough
- CURED BABY OCTOPUS, chargrilled lemon, garlic, coriander

## **ANTIPASTO PLATTER**

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**90**

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CURED MEATS, prosciutto, mild spicy sopressa cured meats

CHARGRILLED VEGETABLES

MARINATED OLIVES

FETA BASIL PESTO

WARM BREAD

## **CHEESE PLATTER**

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**95**

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CHEESE, australian blue cheese, tasmanian double brie, aged cheddar

SEASONAL FRUIT, grapes, berries

MIXED NUTS & DRIED FRUIT

WATER CRACKERS & LAVOSH

## **BETWEEN BREAD PLATTER**

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**70**

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HAM & CHEESE SANDWICH

MUSTARD & TUNE SANDWICH

CUMIN & CURRIED EGG WRAP v

SMOKED CHICKEN WRAP