

DROP OFF PLATTERS

Minimum order \$225

CHEESE PLATTER \$80

Suits 10-15 people
Local & regional cheeses & lavoche

BASIC SEASONAL FRUIT \$42

Suits 10-15 people

½ SIZE FRUIT PLATTER \$25

Suits 5-10 people

ANTIPASTO PLATTER \$80

Suits 10-15 people

SUSHI ASSORTED PLATTER \$80

48 Pieces

TRIO OF DIPS & CRUDITÉS \$55

Suits 10-15 people

PETIT PASTRIES PLATTER \$60

Chef's selection
4 types - 10 of each

SAVOURY PLATTERS

Choose 6 Items \$15 Per Person (Minimum 15 People)

Additional items \$2.50 per item

- Fresh tomato bruschetta dip platter with balsamic, olive oil, garlic and pecorino (1) V
- Honey roasted pumpkin, chive, feta, filo tart (1) V
- Soy and sesame marinated chicken lollipop (1) GF
- Cherry bocconcini and tomato with pesto oil and basil skewer (1) V & GF
- House rolled falafels with garlic yoghurt dipping sauce (1) GF V
- Hastings River oysters with fresh lemon (1) GF
- Chicken and pesto filo tart (1)
- Beef meatballs with smokey BBQ sauce (1) GF
- Cocktail chicken skewers (tandoori) (1) GF
- Petit assorted quiches (1)
- Smoked salmon, crème fraiche & native finger lime pearls on bagel chip (1)
- Cashew cream with chive and mushroom on toast point (1) V
- Prosciutto and chicken roulade, sweet pumpkin puree and toasted pecan (1) GF
- Peking duck san choy bau (1) GF
- Arancini (1) V
- Lamb & rosemary mini pie (1)
- Mini sausage rolls (1)
- Mini party pies (1)
- Spinach and ricotta triangles (1) V

DIETARY REQUIREMENTS: Most meals can be made to special dietary requirements.

GF = Gluten Free (gluten free items are made with rice, maize or gluten free flour) V = Vegetarian Vn = Vegan

Surcharges of 10% apply to all menus for Public Holidays

Please note that travel charges may be incurred for functions outside the immediate Port Macquarie area