

# Shared Platters

## Menu

### ANTIPASTO PLATTER

**\$139**

**Platter serves 12 People**  
**(Gluten-free option available)**

Cured meats, marinated olives, stuffed baby peppers, marinated eggplant, chargrilled capsicum, selection of cheese, relish, mustard, and grissini sticks.

### VEGETARIAN BOARD

**\$119**

**Platter serves 12 People**  
**(Gluten-free option available)**

Marinated mushroom, artichoke, grilled halloumi, marinated olives, marinated eggplant, chargrilled capsicum, dips, and garlic bread.

### PREMIUM CHEESE PLATTER

**\$129**

**Platter serves 12 People**

Selection of premium cheeses; blue cheese, camembert, vintage cheddar, smoked cheese, grapes, quince paste, dried fruits, nuts, and Lavosh crackers.

### SEASONAL FRUIT PLATTER (GF)

**\$109**

**Platter serves 10 People**

Selection of seasonal fruit served with cottage cheese or yoghurt.

### DESSERT PLATTER

**\$120**

**Platter serves 12 People**

Selection of petit bite-sized desserts.



# Shared Platters

## Menu

### **MIXED SEAFOOD PLATTER**

**\$495**

**Platter serves 12 People**

(Price is subject to market price and availability)

Fresh cooked Australian prawns, smoked salmon, soft shell crabs, calamari, fresh oysters, half-shell scallops, tempura fish with lemon wedges, aioli sauce, potato wedges, and fresh salad.

### **HOT FINGER FOOD PLATTER**

**\$129**

**Platter serves 10 People**

Mini pies, sausage rolls, chipolata sausages, fish pieces, chicken nuggets & chips

### **SANDWICH PLATTER**

**\$129**

**Platter Serves 12 People**

A selection of mixed sandwiches on white, wholemeal, and wholegrain bread.