



Platter Menu

We recommend at least 10 pieces per person to substitute a meal

Delivery charged based on travel distance from our premises in Wangara
Platters can also be picked up from our premises in Wangara either hot or cold
for no extra charge.

Delivery / pickup on a Sunday is a minimum \$500 spend

All platters contain 40 pieces (10 of each item) unless stated otherwise.

Platters can be delivered hot (will remain hot for 30 minutes)
or cold to heat at your own convenience (with heating instructions)

Disposable platters for delivery/pickup are \$3 each
Disposable oven trays (for heating) are \$2 each

*Functions staffed by our team are inclusive
of serving ware and serviettes*

Staffing price guide;

All staff are a minimum of 3 hours of service

10-50 guests \$255 (1 chef, 1 wait staff)

50-100 guests \$375 (1 chef, 2 wait staff)

100-150 guests \$495 (1 chef, 3 wait staff)

150+ guests \$750 (2 chefs, 4 wait staff)

Chef 45ph, wait and bar \$40ph

V; Vegetarian G; Gluten free D; Dairy free

Hot platter A
\$85

Brie, onion jam tart (v)
Pumpkin, fetta arancini (v)
Vegetarian sausage roll (v)
Ricotta, spinach, parmesan pastries (v)

Hot platter C
\$90

Beef, portobello mushroom pies
Chicken, vegetable spring rolls (d)
Potato, pea samosa (v)
Marinated mushroom skewers (v g)



Slider platter (40 pieces)
\$130

Beef, cheddar and tomato chutney
Pulled pork

Arancini ball platter
\$85

Sundried tomato, bocconcini (v)
Pumpkin, fetta (v)
Mushroom, manchego (v)
Ham, manchego

Hot platter B
\$85

Beef satay skewers (g d)
Chicken satay skewers (g d)
Chicken, garden vegetable pies
Lamb, cumin meatballs

Hot platter D
\$115

Crumbed lamb cutlets (d)
Karagee chicken wings (d)
Prosciutto wrapped asparagus (g d)
Mini beef sliders

Hot platter E
\$140

Snapper goujons
Coconut crumbed prawns
Fish croquettes
Kilpatrick oysters



Sausage roll platter (40 pieces)
\$60

Vegetable and lentil, farmhouse, tomato sauce

Pie, sausage roll platter (40 pieces)
\$75

House made pies, sausage rolls, tomato sauce

Cold platter A (vegetarian)
\$90

Pumpkin, goats cheese, pinenut tart (v)
Vegetable rice paper rolls (v g d)
Chive and beetroot relish crepe, crème fraiche (v)
Zucchini, feta frittata, cherry tomato (v g)



Antipasto platter
\$80

Selection of cured meats, olives, fetta,
marinated vegetables, crisp breads,
dips, pickles



Crudité platter
\$55

Celery, carrot, capsicum, broccoli and three dips (g)

Dip platter
\$50

Three homemade dips, crudites, warm turkish bread

Cold platter B
\$100

Smoked salmon bilini, herb crème fraiche
Satay chicken, coconut crepe rice rolls
Beef fillet en crouete, horseradish aioli (d)
Pork rillette tart

Sushi, rice roll platter (50 pieces)
\$85

Assorted nori rolls, rice paper rolls, dipping sauces (g d)



Premium cold seafood platter
\$145

Oysters natural (g d)
Fremantle sardines (g d)
Smoked salmon (g d)
Prawn skewers (g d)
Cocktail sauce, fresh lemon

Cold meat platter
\$105

Smoked ham, salami, pate/rillette, terrine,
gherkins, homemade pickles, mustard, chutney,
scotch eggs, aioli, fresh baguette

Gluten free A (vegetarian)

\$100

Pumpkin, fetta, parsley arancini (v g)
Mediterranean vegetable skewers (v g)
Potato, pea samosa (v g)
Brie, onion jam tart (v g)

Gluten free B

\$110

Lamb, cumin meatballs (g d)
Cajun chicken wings (g d)
Prosciutto wrapped asparagus (g d)
Chicken satay skewers (g d)

Gluten free paleo A

\$120

Grilled herb, garlic lamb cutlets (g d)
Fillet mignon wrapped in prosciutto (g d)
Thai prawn, fish cakes (g d)
Garlic prawn skewers (g d)

Gluten free paleo B

\$110

Dry spice pork spare ribs (g d)
Baked jalapeno, pork, prosciutto (g d)
Egg, pancetta muffin (g d)
Coconut flour chicken tenders (g d)

Gluten free bacon platter

\$120

Speck wrapped scallops (g d)
Mini BLT (g d)
Fresh dates with streaky bacon (g d)
Prosciutto wrapped asparagus (g d)
Served with bacon aioli

Gluten free paleo wing platter

\$85

Cajun chicken wings (g d)
Vietnamese chicken wings (g d)
Buffalo chicken wings (g)
Parmesan, garlic chicken wings (g)

Gluten free, paleo skewer platter

\$90

Chicken satays (g d)
Beef satays (g d)
Lamb koftas (g d)
Marinated mushroom skewers (v g d)

Vegan A

\$95

Lentil, vegetable sausage rolls
Spinach, pumpkin pastry
Sundried tomato, basil pesto arancini
Wild mushroom, garlic oil pizza

Vegan B

\$105

Cabbage, tofu, ginger spring roll
Mediterranean vegetable skewer (g)
Pumpkin, pinenut tart
Sweet potato, spinach balls

Vegan C

\$120

Wild mushroom, truffle pie
Spiced eggplant, lentil kofta
Sweet corn, coriander, red pepper fritter
Shepherd's pie with skordallia (gf)

Sandwich platter (40 pieces)
\$60

Selection of cocktail sandwiches with assorted fillings

Gourmet sandwich platter (40 pieces)
\$75

*Smoked salmon, cucumber, cream cheese
Leg ham, manchego, chutney, rocket
Smoked chicken, brie, avocado*

Mini bagel platter (30 pieces)
\$75

Sweet

*Cream cheese, berry compote
Cinnamon, raisin
Chocolate*

Savoury

*Smoked salmon, cream cheese
Shaved ham, gruyere
Spiced pumpkin, cream cheese*

Savoury pastry platter (40 pieces)
\$80

*Brie, onion jam tart (v)
Lamb, cumin roulade
Spinach, ricotta pastry (v)
Ham, cheese croissants*

Baguette platter (10 baguettes)
\$85

*Selection of whole meal, wholegrain, white bread
rolls with gourmet fillings*

Roll platter (10 rolls)
\$75

*Selection of whole meal, wholegrain, white bread
rolls with gourmet fillings*

Wrap platter
\$90

Selection of assorted flavoured wraps with gourmet fillings

Cocktail club sandwich platter
\$100

*Smoked chicken, gruyere, bacon
Shrimp cocktail, avocado, lettuce
On toasted bread cut into three layered triangles*

Mini danish platter (30 pieces)
\$70

Apple, chocolate, cherry, sultana, cinnamon

Cheese platter
\$70

Selection of three cheeses, crisp breads,
dried fruits, assorted nuts



Mini dessert platter A (40 pieces)
\$100

Mini berry cheesecakes
Lemon meringues
Fruit tarts
Brownie bites



Mini dessert platter B (40 pieces)
\$100

Chocolate mousse tarts
White chocolate meringue kisses
Dark chocolate mud cake, ganache
White chocolate, baileys cheesecake

Biscuit platter (30 pieces)
\$55

Mixed flavours

Scone platter (20 pieces)
\$50

Homemade scones, berry compote, vanilla cream (v)

Muffin platter (15 pieces)
\$55

Assorted sweet or savoury flavours (v)

Fruit platter
\$60

Seasonal fruit platter (g v d)



Gluten free dessert platter (40 pieces)
\$110

Chocolate brownie
Carrot cup cake
Pumpkin pie with a nut crust
Coconut, chocolate macaroon

Chocolate platter (30 pieces)
\$75

Selection of 3 homemade chocolate petit fours (v gf)

Slice platter (30 pieces)
\$75

Chocolate brownie
Lemon cheesecake slice
Coconut muesli slice

Cake platter (30 pieces)
\$75

Berry cheesecake
Chocolate mud cake
Carrot cake