

FUNCTIONS

PLATTER MENU'S

OPTION 1

Bread & Dip Platters - \$6 per person

Roasted capsicum macadamia nut dip
Black olive tapenade
Olive oil & balsamic
w oven baked crispy panini bread

OPTION 2

Mixed Platters - \$20 per person

Preserved lemon arancini w red pepper sauce

Gourmet pizza's

goats cheese & caramelised onion w basil macadamia nut pesto & fresh rocket pulled
braised beef short ribs w cheese, Spanish onion, mushrooms & sticky bbq sauce

Antipasto board w oil & salt crusted oven baked panini bread

old style cured local meats, Australian cheddar, creamy farmhouse double brie, slow
oven roasted fennel & herb olives, aged Modena balsamic vinegar & extra virgin olive oil

In-house beetroot & gin cured NZ King salmon gravlax

w horseradish cream, fig chutney, cornichons, sliced eshallots, capers, fresh lemon
& baby herbs w crispy Turkish bread

ADDITIONS

Oysters - \$5 per person

Natural, Kilpatrick or Tuscan - 2 per person

