

Platters

Each platter caters for 10 guests

SERVED COLD

Chef's charcuterie selection, cured meats, salami, chorizo, olives, pickles, toasted baguette - \$89

Cheese board selection, Local Australian cheeses, grapes, quince paste, walnuts, lavosh (GF on request) - \$89

Seasonal sliced fruit platter (GF, VE) - \$79

Retro dips, hummus, baba ghanoush, beetroot, sweet potato & cashew nut, dukkha baked flat bread (V) - \$69

Vegetarian sushi platter, tamari soy, pickled ginger, wasabi (GF, VE) - \$89

Agedashi tofu poke boxes, kimchi, edamame, avocado, brown rice, red cabbage, nori, black sesame, chili soy (GF, VE) - \$89

SERVED HOT

Cheese burgers sliders, cheddar, relish, mustard - \$89

Pies & rolls, peppered steak pies, pork & fennel sausage rolls, chilli tomato chutney (vegetarian on request) - \$89

Sweet potato fries, avocado lime dip (GF, VE) - \$59

Yakitori chicken skewers, sweet soy dipping sauce - \$79

Tempura fried pumpkin flowers, Moroccan filling (V) - \$79

Grilled red miso lamb cutlets, shallots, toasted sesame (GF) - \$89

Truffle & mushroom arancini, saffron mayo (V) - \$79
