

# Wedding Platters



*Most platters serve approx 10-12 people at approximately 2 pieces per person*

## **Bread & 3 Dips \$25**

## **Cheese and Fruit Platter \$35**

## **The Mates Plate \$50**

*Combination of the following:*

*Turkish bread, Danish feta, cacciatore sausage kalamata olives, polski pickle, smoked chicken pâté & balsamic olive oil*

## **The Party Plate \$50**

*Combination of the following:*

*Battered fish goujon, marinated chicken pieces, gourmet mini pies, sausage rolls, quiche & spring rolls*

## **Vegetarian Platter \$50**

*(8 portions of each)*

*Onion rings, samosas, vegetable quiche, crumbed mushrooms (stuffed with cheese, mushroom and onion), cocktail spring rolls, vege skewers (mushrooms, onion, zucchini and capsicum) & seasoned wedges*

## **The Australian Experience \$60**

*(1 day notice required)*

*Crocodile, kangaroo and emu skewers*

## **The Chefs Premium Platter \$60**

*(6 portions of each)*

*Kilpatrick Oysters*

*Seasoned Lamb Cutlets*

*Marinated Kangaroo Skewers in fresh herbs & spices*

*3 Cheese Risonis*

*Arabella Prawns (Spinach, Pine nuts and pesto in crumbed prawns)*

*Spirals (Puff Pastry with Asparagus, Prosciutto and Mushroom)*



*\*All prices and selections are subject to change*