



PLATTERS

Additional options available on request. Feel free to ask our friendly staff

- (1) Antipasto - Selection of Cold Cuts & Cheese from our Deli Crackers & Grissini \$70**
- (2) Vegetarian Spring Rolls - Prawn Twisters - Tempura Veg \$70**
- (3) Focaccia Cut Pizza - \$70
Vegetarian / Meatlovers / Supreme / Pollo**
- (4) Sandwich's - Wraps - Individual Quiche - Arancini balls - \$70**
- (5) Mixed Tapas Share Plate \$45
Spring rolls, tempura veg, veg samosa, prawn twisters & chicken wings w dipping sauce**





TAPAS

\$20 per person

2 hour Package

Tapas Menu

Turkish Bread & Dips
Bruschetta
Tempura Vegetables
Buffalo Wings
Focaccia Cut Pizza
Vegetable Spring Rolls
Prawn Twisters
Flash Fried Calamari
Chicken Tenders
Fries
Antipasto Platter
Mini Pies & Sausage Rolls
Mini Quiches
Vegetable Samosas
Cheese Board

**All served with an array of amazing
dipping sauces**

***menu items may vary but not the
volume**





SET MENU

MENU - 2 COURSE
\$45 PER HEAD

FIRST COURSE

ANTIPASTO SHARE PLATTERS
all of our cold cuts and cheeses with
grilled marinated vegetables
served with breads and grissini

MAIN COURSE

alternate drop

GRILLED BARAMUNDI
CHICKEN AI FUNGHI
the table will be served with
platters of share vegetables and share
bowls of salad





SET MENU

**MENU - 2 COURSE
\$50 PER HEAD**

FIRST COURSE

SEAFOOD TOWERS TO SHARE

all the fresh & cooked seafood fresh prawns oysters
smoked salmon BBQ bugs prawn twisters
calamari medley of crumbed fish scallops prawns
Greek salad fries and dipping sauces selection of fresh
fruits bread & dips

MAIN COURSE

alternate drop
GRILLED BARAMUNDI
Chips & Salad

250 gm Scotch Fillet
Served Medium
Chips & Salad





SET MENU

MENU - 4 COURSE
\$55 PER HEAD

FIRST COURSE

ANTIPASTO SHARE PLATTERS

all of our cold cuts and cheeses with grilled marinated
vegetables

served with breads and grissini

SECOND COURSE

PENNE BOSCAIOLA

MAIN COURSE

alternate drop

GRILLED BARAMUNDI

CHICKEN AI FUNGHI

the table will be served with platters of share
vegetables and share bowls of salad

DESSERT

Individual pavlova mixed berry couli and double cream

