

## *Share Platters*

*Designed for smaller gatherings or for harvest style settings.*

### **Antipasto Platter**

serves approximately 20 people

\$140

### **Mini Bruschetta**

w/ tomato, basil oil, onion and feta drizzled with balsamic - 50 serves (GFO)

\$120

### **Hand Cut Salt and Pepper Squid**

w/ sweet chilli aioli - 50 serves (100 pieces) (GFO)

\$175

### **Cajun Barramundi Skewers**

50 serves - (GF)

\$200

### **Cantonese Gow Gai Chicken Wings**

50 Serves

\$200

### **Coconut Prawn Skewers**

50 Serves

\$225

### **Smoked Salmon Crostini**

w/ horseradish cream - 50 Serves (GFO)

\$230

### **Spiced Roast Pumpkin Salad**

w/ salad greens, chickpeas and fetta dressing - 50 serves (V) (GF) (VGO)

\$230

### **Satay Chicken Skewers**

w/ house made peanut satay sauce - 50 serves (GF)

\$250

### **Slow Cooked Pork Tacos**

w/ coleslaw, avocado, sweet chilli and sour cream - 50 serves

\$300

### **Mini Sliders - Crispy Chicken or Slow Cooked Pork**

w/ slaw - 50 Serves. Must be either chicken or pork, no combination.

\$300

### **Chicken Teriyaki and Wild Rice**

w/ avocado, pickled vegetables and wasabi mayo - 50 Serves

\$325

*Minimum Seven Days Notice Required for Platter Orders. Half serves of 25 is available in excess of minimum order of 50 serves. All Menus are subject to change prior to deposit and booking confirmation. This does not include staff walking around. Platters are placed on tables.*

GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION. V - VEGETARIAN VGO - VEGAN OPTION.