

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)

\$105

Hand Cut Salt and Pepper Squid

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

\$150

Cajun Barramundi Skewers

50 serves - (GF)

\$175

Cantonese Gow Gai Chicken Wings

50 Serves

\$175

Coconut Prawn Skewers

50 Serves

\$200

Smoked Salmon Crostini

w/ horseradish cream - 50 Serves (GFO)

\$215

Spiced Roast Pumpkin Salad

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

\$215

Satay Chicken Skewers

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

\$230

Slow Cooked Pork Tacos

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

\$285

Mini Sliders - Crispy Chicken or Slow Cooked Pork

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

\$285

Chicken Teriyaki and Wild Rice

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

\$315

MINIMUM SEVEN DAYS NOTICE REQUIRED FOR PLATTER ORDERS. HALF SERVES OF 25 IS AVAILABLE IN EXCESS OF MINIMUM ORDER OF 50 SERVES.

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