PLATTER MENU

ALL ITEMS — $3.5 PER PIECE | MINIMUM 25 PIECES PER ORDER

VEGETARIAN FRITTERS
zucchini & sweetcorn fritters topped with goat's curd [v]

BRUSCHETTA
tomato, buffalo mozzarella & basil on a grilled sourdough baguette [v]

CHOICE OF MINI MEAT PIES, VEGETARIAN PASTIES & SAUSAGE ROLLS
served with tomato sauce

BUTTERMILK FRIED CHICKEN
boneless fried chicken tenderloins, served with sriracha & ranch dressing

PRAWN & SPRING ONION TWISTS
with sweet chilli & lime

SALT & PEPPER SQUID (A)
with dill gherkin & caper mayo [gf]

CRUMBED PRAWNS (I)
with housemade tartare w lemon

ALL ITEMS — $4.0 PER PIECE | MINIMUM 25 PIECES PER ORDER

CHEESE & BACON TARTLETS
cheddar, double smoked bacon & chives

CHEESE & SPRING ONION CROQUETTES
served with tomato & mustard seed kasundi

CHICKEN TENDERLOIN SKEWERS
with malaysian coconut & lime dressing

LAMB KOFTA
with mint chutney

PULLED LAMB YIROS SLIDERS
with tomato, lettuce, tsatziki, garlic

PRAWN & GINGER DUMPLINGS
served in an Asian spoon, crispy shallots & coriander

ALL ITEMS — $3.5 PER PIECE | MINIMUM 25 PIECES PER ORDER

HOUSEMADE PROFITEROLES
filled with milk chocolate mousse, vanilla creme patissiere
served with dark chocolate

CINNAMON SUGAR CUSTARD FILLED BERLINAS

COUVERTURE CHOCOLATE MOUSSE CUP
with chocolate shavings

MINI LEMON MERINGUE PIES

PLEASE ADVISE STAFF OF ANY ALLERGIES BEFORE ORDERING MEALS

SEAFOOD COUNTRY OF ORIGIN | (A) Australian | (i) imported | (m) mixed

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

PLATTER MENU

TASTING PLATTER $60.0
fried zucchini, sweetcorn & haloumi fritters
served with a preserved lemon créme fraîche
marinated olives, roasted red peppers & bocconcini
buttermilk fried chicken with apple kohlrabi slaw, hot sauce & ranch
salt & pepper squid with lemon wedges & housemade tartare

HOUSE CHIPS $16.0
with gravy & aioli [v][gf]

HOUSE WEDGES $18.0
with sweet chilli & sour cream [v]

DIPS PLATTER $22.0
porcini mushroom & black garlic, hummus, poppy seed skordalia dips
served with char-grilled pita bread [v]
[GF available on request $4.0]

PIZZAS

All pizzas have the option of a tomato or BBQ base
gluten free bases available on request [add $6.0]
vegan cheese available on request [add $3.0]

THE CLASSIC H&P $26.0
virginian ham, pineapple, aged cheddar & mozzarella

VEGETARIAN [V] [VGO] $29.0
roasted pumpkin, mixed heirloom cherry tomatoes, char-grilled capsicum, Kalamata olives & spinach topped with Woodside goat's curd

CAJUN SPICED GRILLED CHICKEN $30.0
double smoked bacon, Spanish onion, vine-riped tomato, fresh rocket, shaved parmesan & Caesar dressing

MEDITTERANEAN LAMB $30.0
pulled lamb shoulder, onions, tomato, cumin, chilli flakes, parsely, smoked paprika, topped with Greek yoghurt

BAROSSA SMOKEHOUSE $32.0
Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa sopressa salami, Barossa pepperoni, Spanish onion, aged cheddar & mozzarella topped with fresh chilli

MARGARITA [V, VGO] $27.0
sliced vine-ripened tomato & buffalo mozzarella with fresh basil

PLEASE ADVISE STAFF OF ANY ALLERGIES BEFORE ORDERING MEALS

SEAFOOD COUNTRY OF ORIGIN | (A) Australian | (i) imported | (m) mixed

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE