



APPETIZER PLATTERS

Toasted breads, seasonal dips

Selection of seasonal cured meats, cheeses, breads, olives, pickles & relishes*

Bucket of fresh prawns served w/ dipping sauces*
tartare or classic Marie Rose w/ dill or Thai sweet chilli & lime

CHOOSE 3 SALADS

Pear; rocket, parmesan, candied walnuts, balsamic dressing (v)

Pumpkin; spinach, mint, toasted nuts, maple balsamic glaze (vn, gf)

Roasted Beetroot & Fennel; goats cheese, orange slices, citrus dressing (v, gf)

Traditional Tabouli; cous cous, mint, tomato, onion, lemon olive oil (vn)

Caesar; lettuce, egg, croutons, parmesan, classic dressing (v)

Classic Greek; Danish feta, olives, tomatoes, Spanish onion (v, gf)

CHOOSE FROM 3 MAINS

All served w/ a selection of bread rolls, grilled corn and chat potatoes

Pork & Fennel Sausages

Rib Eye Fillet

Marinated Chicken Breast

Grilled Salmon

Goats Cheese & Walnut Stuffed Portobello Mushrooms (v)

Teriyaki Tofu & Vegetable Kebab (vn)

Requested seafood / extra meats available at market price

DESSERTS

Selection available on request

**Premium Produce
Please ask organiser for a current price list*