

# FUNCTION & EVENT PACKAGES

## GARDEN COCKTAIL PLATTERS

Whether a small or large celebration, a spot in our beautiful garden is sure to impress.

Each garden platter consists of 30 pieces. Minimum food spend per head – \$16

Confused on how much to cater for? We suggest the following to help you.

- Pre dinner drinks or light nibbles allow 3-5 pieces per guest
- Canapés served instead of a starter before a lunch or dinner allow 5-7 pieces per guest
- Anything outside of primary meal hours allow 8-10 pieces per guest
- If you would like further guidance on your specific function please contact our office and we will be happy to help you.

We please ask all Garden Platters to be booked and pre-paid for in advance

### Tarts

Coconut chilli and lime chicken tarts. . . . .	\$65
Smoked salmon, crab and dill aioli tarts. . . . .	\$70
Smokey pulled pork and guacamole . . . . .	\$65
Blue cheese, walnut and leek . . . . .	\$60

### Crostini

Brie, toasted almond, rosemary and apple paste. . .	\$65
Woodside goats curd, cabernet and plum preserve. \$65	
Rare roast beef, sticky onion jam . . . . .	\$70
Smoked salmon, capers and horseradish. . . . .	\$65

### Platters

Dukka, toasted ciabatta or sourdough, EVOO and balsamic vinegar . . . . .	\$40
Dip platter, 3 dips, toasted Gerrys pitta Café size . . . . .	\$16
Large . . . . .	\$55
Assorted cocktail sandwiches 4 flavours . . . . .	\$70
Mixed sushi (V & GF). . . . .	\$70
ED mini cheeseburgers . . . . .	\$65
ED mini vegetable burgers. . . . .	\$60
Gourmet David Lee Asian platter, spring rolls, dim sims, curry puffs . . . . .	\$60
Mixed Artisan pies and sausage rolls: lamb shank pie, pork and fennel sausage rolls, and potato pies. . . . .	\$75
(We can do individual platters of above pies only at same price)	
Chinese prawn dumplings . . . . .	\$55
Vegetable dumplings . . . . .	\$55
Prawn twister cones . . . . .	\$50
Salt and pepper squid . . . . .	\$65
Beef and chicken satays with peanut dipping sauce	\$75
Rosemary and garlic lamb skewers with tzatziki. . .	\$75

### Platters continued

Angas beef meatballs, tomato and basil sauce, parmesan . . . . .	\$65
Pies, pasties and sausage rolls with tomato sauce. .	\$55
Spinach and parmesan arancini. . . . .	\$65
Tempura prawns . . . . .	\$65
Crumbed chicken strips . . . . .	\$60

### Oysters

3 dozen SA oysters – served in half shells	
Natural with chilli, lime and shallot sauce GF . . . .	\$75
Natural with lemon wedges GF . . . . .	\$75
Kilpatrick GF. . . . .	\$80

### Pizzas

Garlic prawn, basil avocado and mozzarella . . . . .	\$70
Lamb Yiros, roast pepperonata, tzatziki . . . . .	\$65
Bocconcini, semi dried tomato pesto. . . . .	\$55

### Cheese and fruit

Cheese	
Small . . . . .	\$45
Large . . . . .	\$75
Assorted fruit and cheese	
Small . . . . .	\$35
Large . . . . .	\$70
Seasonal fruit platter	
Small . . . . .	\$35
Large . . . . .	\$65

### Sweet platters

Cocktail danishes . . . . .	\$65
Individual cocktail desserts. . . . .	\$3.5 each
A selection of lemon meringue pie, chocolate tart and strawberry creme patissiere	
Chocolate dipped strawberries GF . . . . .	\$55