

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 – \$18

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.

ASIAN SPOONS

Smoked salmon and crab, dill and caper aioli	\$70
Squid, black olive and roma tomato with an olive oil and lemon dressing	\$70
Duck, orange and parsley rillette, orange marmalade . . .	\$70
Goat's cheese and chive beignets with capsicum salsa . .	\$65

PLATTERS

Dip platter, trio of house made dips, toasted Gerry's Pita, rice crackers and crudites Café size	POA
Large	\$60
Assorted cocktail sandwiches 4 flavours	\$70
ED mini cheeseburgers	\$65
ED mini falafel burgers	\$65
Mixed Artisan pies and sausage rolls (32 pieces)	\$80
Lamb shank pies, pork and fennel sausage rolls, potato pies and pumpkin and chickpea sausage rolls	
Prawn OR Vegetable steamed Chinese dumplings with a hoisin dipping sauce	\$60
Salt and pepper squid	\$65
Beef and chicken satays with peanut dipping sauce	\$75
Greek style lamb and chicken skewers, tzatziki and tomato and oregano relish	\$75
Chinese 5 spice pork belly bites with oyster sauce	\$65
Crumbed chicken strips	\$65
Pies, pasties and sausage rolls with tomato sauce	\$55
House made arancini balls Spinach and parmesan	\$65
Chorizo and olive	\$70
Seafood Platter (30 pieces) Salt and pepper squid, Panko prawns, Panko flathead and lemon aioli	\$65
Bowls of hot chips or wedges	POA

OYSTERS AND SEAFOOD PLATTERS

3 dozen SA Oysters – served in half shells Natural with lemon wedges GF	\$90
Natural with chili and lime salsa GF	\$90
3 dozen Hervey Bay ½ shell Scallops with lemon and herb butter	\$85
Mixed Seafood Platter 12 x Oysters, 12 x Scallops and 12 x Peeled cooked prawns with lemon aioli	\$95

PLATTERS OF INDIVIDUAL ASIAN NOODLE/SALAD BOXES

(30 per platter) with Asian slaw and vermicelli noodles

Salt and pepper squid, chili lime dressing.	\$70
Crispy barramundi, lime, corn, coriander and chili mayo . .	\$70
Coconut, lemongrass and ginger poached chicken	\$70
Crispy tofu, Asian shallots, coriander, mint and Thai basil	\$65
Panko prawns, wasabi and pickled ginger mayo.	\$75

CHEESE AND FRUIT

Cheese Small	\$50
Large	\$75
Assorted Fresh Fruit and Cheese Small	\$45
Large	\$70
Seasonal Fruit platter Small	\$40
Large	\$60

SWEET PLATTERS

Vanilla and chocolate profiteroles and chocolate sauce . .	\$50
Cocktail jam donuts	\$65
Dark chocolate and white chocolate dipped strawberries	\$55

INDIVIDUAL COCKTAIL DESSERTS

A selection of chocolate and walnut brownies,
lemon curd tarts, chocolate ganache tarts and
lemon meringue pies **GF** \$3.50 each