

**\*Chef charge applicable to all canape menus (3-4 hour rates)  
Mon to Fri - \$270, Sat - \$285, Sun - \$310**

## **Platters**

**Seafood platter** - \$23.00 per guest

\*Choose 1 of the following:

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- House beetroot cured ocean trout with horseradish cream
- Hot smoked ocean trout with herb aioli
- Seared Tuna with baby capers and salsa verde \*\*\*\*
- Smoked salmon with Lemon cream

**Seafood Platters**- \$80.00 per guest

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, herb poached salmon, house cured ocean trout, crab all served with fresh lemon and handmade condiments

\*Hot seafood platters can be arranged.

**Antipasto platter** - \$16.00 per guest

Assorted house char grilled and roasted vegetables, assorted sourdough breads, Italian cured meat and gorgonzola cheese

**Dip platters** - \$10.00 per guest

Garlic toasted Turkish bread with assorted dip flavours  
(Smokey eggplant / spinach, garlic and cheese / Rocket and cashew pesto / beetroot/  
avocado and tomato / spicy roasted capsicum or market fresh)

**Cheese platters**

- Gold range \$10.00 per guest  
(Local cheeses)
- Diamond range \$16.00 per guest  
(Best of Australian cheeses)
- Platinum range \$22.00 per guest  
(Best of Australian and international cheeses)

\* All cheese served with grapes, quince paste assorted sourdough and crackers

**Fruit platters**

- Gold - Seasonal fresh fruit with assorted summer fruits \$9.00
- Diamond – Tropical style fruit platter with summer berries \$15.00

**\*\*\*\* = Attracts extra charge of \$3.00 per guest**