

Sample Menu

from our Corporate Platters Package



**Sushi combination of 4 types – Garnished & served with pickled ginger, soy sauce, wasabi
8 pieces per sushi roll**

Chicken Katsu, Tempura prawn, vegetarian
Cooked tuna, California roll, tempura prawn
Teriyaki chicken, salmon, vegetarian

Rice paper rolls - 12 of each type

Master stock poached chicken, rice noodles, coriander, spring onion hoisin, cucumber GF
Thai spiced chard vegetables, lime mayonnaise, lettuce V GF
BBQ duck, shallot, cucumber, hoisin.

Substantial Salad boxes - Min 12 of each salad type

Red cabbage, goat's cheese, cucumber, roasted hazelnuts, spinach, citrus yogurt dressing V
Lentil, char grilled pumpkin, poppadum croutons, feta cheese, curry pistachio dressing V
Red cabbage, goats cheese, cucumber, roasted hazelnuts, spinach, citrus yogurt dressing V
Thai noodle salad with Chicken V
Chilli prawns, rice noodles, cucumber, broccoli, pumpkin seeds, Thai herbs.
Quinoa, butternut squash, poached chicken, rocket, spinach, mimosa dressing

Wrap platters - All wraps cut in 3

Tandoori chicken, mango chutney, lettuce, avocado &
Smoked salmon, fresh coriander, lemon pepper cream cheese, pickled ginger and avocado &
Goat's cheese, olive tapenade, caramelized onion & oven dried tomatoes V

Combination Tarts - 12 of each type on each platter

Mediterranean style vegetables, olives, organic kale pesto V
Semi dried cherry tomato, caramelized onion, goats cheese
Smoked Atlantic salmon, goats cheese, heirloom tomato, asparagus, caviar
Tandoori chicken, mango chutney, cucumber yoghurt, poppadum

Charcuterie box – served with condiments selection of bread and crackers

Kangaroo terrine, blueberries, carrot
Wild boar duck en croute
Chicken liver parfait

Fruit box serves 20 ppl

Selection of local Australian grown fruit skewers and whole fruits

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Cheese platter – served with condiments, nuts, dried and fresh fruit and a selection of crackers

A delicate selection of local and imported cheeses

Seafood Selection

Market Price

Pacific oysters, garlic prawns, smoked Tasmanian salmon, BBQ octopus, tuna skewer, thousand island sauce, capers, and lemon

Mediterranean platter

Selection and marinated vegetables, cheeses, olives, dips, Breads and cured meats.

Dipper plater

Vegetable crudités, Tomato chilli salsa, served with house made dips and crackers

Cookies and milk

Selection of homemade, chocolate chip, dark chocolate, strawberry cheesecake, peanut butter cookies, oatmeal raisin cookies served with selection of flavoured milk

Macaroon and cupcake platter

Selection of macaroons and cupcakes

