

# **Platters**

#### **CHEESE**

Specialty and farmhouse cheeses served with water crackers, lavosh, dried fruit and nuts \$10 pp

#### **FRUIT TRAY**

A great selection of seasonal fruit **\$6 pp** 

#### **ANTIPASTO**

Marinated mushrooms, semi dried tomatoes, char grilled eggplant and zucchini, roasted capsicum, olives, capers, prosciutto and salami are served with crackers and crusty bread \$14 pp

### **CHEESE AND FRUIT**

Brie and aged cheddar served with a selection of fresh sliced fruit and water crackers \$10 pp

## **SUSHI AND RICE PAPER ROLLS**

Fresh made vegetarian rice paper rolls, sushi rolls and nigiri with soy, wasabi, nauc cham and Japanese mayonnaise accompaniments.

\$12 pp

## **FINGERSWEETS**

Chefs selection of three of the following...

Spiced chocolate cake, miniature date cakes, baby chocolate tarts, tiny banana cup cakes (gf, df), chocolate brownies (gf, df), mini pecan pies, lemon curd tartlets

\$9 pp

We require two working days notice and a minimum order is for ten people. Delivery charges apply.

Prices quoted exclude GST. Payment terms are COD. Visa and Mastercard attract a 2.5% surcharge and regular customers can apply for a 7 day trading account.

Please note menu items change based on availability and seasonality. All prices quoted for menu, staff and equipment are subject to change without notice.

Most special dietary requirements can be catered for with advance notice.

\*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.