ADDITIONAL PLATTERS MENU

**Platters available to add to your chosen menu. *(if these are instead of a menu staff charges may apply)* Each platter serves up to 10 people or charged by person with a minimum of 10 persons.**

**Italian antipasto platter - $120.00 or $12 per person**

Includes an assortment of meats, olives, tapenades, pesto, artichokes, aubergine, sun-dried tomatoes, parmesan cheese and crusty bread.

**Middle Eastern Mezze platter - $120.00 or $12 per person**

Hummus, Baba Ghanoush, Dolmades, Felafel, lamb Kofta, Tabouli, herb or garlic flat bread.

**Chargrilled vegetable platter - $100.00 or $10 per person**

Red capsicum, eggplant, zucchini, asparagus, baby beet, artichokes and crusty bread.

**Italian pasta platter - $100.00 or $10 per person**

Beef lasagne, Spinach and ricotta cannelloni and pasta bake.

**Meat platter - $120.00 or $12 per person**

Marinated beef fillet, grilled chicken pieces and honey and mustard glazed ham.

**vegetable platter - $100.00 or $10 per person**

Roast potatoes, pumpkin, kumara, carrots, baby beets and Spanish onions.

**Garden salad platter - $75.00 or $7.50 per person**

Mixed baby leaves, cherry tomatoes, Spanish onions, cucumbers and avocado.

SEAFOOD BUFFET PLATTER MENU

**Cold Seafood Platter - Price on application**

Includes blue swimmer crabs, cooked prawns, oysters, octopus with lemon dressing, Smoked salmon and homemade tatar sauce served with fresh garden salad.

**Hot Seafood Platter - $120.00 or $12.00 per person**

Beer battered flat head fillets, panic bread calamari, Salt and pepper squid, prawn cutlets and prawn parcels and shoe string chips.

DESSERT & CHEESE BUFFET PLATTER MENU

**Dessert Platter - $110.00 or $11 per person**

Assorted mini petites, macaroons, mini cannoli.

(Includes 2 items per person)

**Middle Eastern Dessert Platter - $110.00 or $11 per person**

Baklava Walnuts, Baklava pistachio, Baklava flower, Baklava fingers, Kanafa w/pistachio.

(Includes 2 items per person)

**Fresh fruit Platter - $100.00 or $10 per person**

Seasonal fresh fruit served with dipping chocolate.

**Cheese Platter - $120.00 or $12 per person**

Selection of Australian and Italian cheeses with water crackers and dried nuts and fruits.

COAST SALADS

From our chef’s suggested menu’s please change any of the salads from our additional salads menu,
our baby salad leaves are always included.

Classic potato salad with shallots and whole grain mustard mayonnaise.
(served as a choice from twice cooked chat potatoes)

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta.

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar and preserved lemon.

Mediterranean cous cous.

Classical Greek salad.

Sweet red pepper, roasted artichoke, baby beets, grilled haloumi served with olive tapenade.

Rocket with gorgonzola, pears and spiced pecans.

Salad nicoise, with steamed green beans, quail eggs, cos lettuce, black olives, anchovies and
baby potatoes with a Provencal dressing.

COAST SALADS - cont

Classical Caesar salad.

Quinoa with roasted pumpkin feta, pine nuts and rocket.

Quinoa with kale, mango, avocado, tomato, cucumber and shallots.

Kale with seasonal fruit, almonds and walnuts with organic honey dressing.

*Please note we can custom any menu to suit your preference.*