

# Platter Menu

## **PUB FAVOURITES - \$100**

Gourmet party pies, sausage rolls, mini quiche, spinach & feta pasties and dipping sauces.

## **ORIENTAL CLASSIC - \$120**

Samosas, wontons, spring rolls mini dim sims, and pork bites, dipping sauces- sweet and sour and plum.

## **SEAFOOD - \$130**

Crumbed whiting, prawn twister, battered scallop lemon pepper calamari, crumbed crab claw

## **WRAP AND SANDWICH - \$110**

Virginia shoulder ham, aged cheddar cheese, pickle - Turkish  
Grilled chicken, bacon & avocado aioli - Wrap  
Fresh mixed salad and aged cheddar cheese - Wrap  
Smashed curry egg & cos lettuce - Turkish

## **SPICY CHICKEN MID-WING PLATTER - \$110**

Southern coated chicken mid-wings, served with smokey BBQ, Buffalo, Ranch.

## **ANTIPASTO SHARE BOARD - \$110**

Classic selection of Australian meats, cheeses with grilled marinated vegetables, hommus dip & Turkish cruets. Australian Italian cold pressed salami, virginia leg ham, cheddar cheese, semi dried tomato, grilled marinated capsicum, pickled onion, kalamata olives, traditional middle eastern hommus, grilled Turkish bread.

## **SOUTHERN STYLE - \$120**

Jalapeno poppers, mac & cheese bites, BBQ southern style wings, mozzarella potato & corn bites, sauces smokey BBQ, ranch.