



BREAD PLATTERS

\$45 Platters (Please select one option per platter)

House Dip & Crusty Turkish Bread Platter (v)

Garlic & Mixed Herb Bread Platter (v)

VEGETARIAN PLATTERS

\$55 Platters (Please select one option per platter)

Saffron & Fontina Cheese Arancini w Aioli (v) (gf)

Vegetable Spring Rolls w Sweet Chilli Sauce (v)

Vegetable Samosa w Sweet Chilly Sauce (v)

Spinach & Ricotta Quiche (v) (gf)

Vegetarian Frittata (v) (gf)

Spiced Curry Puffs w Cumin & Mint Yoghurt (v)

Spiced Falafel w Hummus (v)

Zucchini Corn Frittas w/ Tomato Jam

Marinated Cherry Tomatoes & Boccachini Skewers w/ Balsamic Glaze (v) (gf)

BGC Cheeseboard- brie, mature cheddar, blue cheese w dried fruit, grapes, quince paste & crackers (v)

MEAT PLATTERS

\$65 Platters (Please select one option per platter)

Malay Chicken Skewer, Nam Jim & Roasted Peanut (gf)

Southern Fried Chicken Tenderloin w Spiced Aioli

Spiced Moroccan Lamb Mini Sliders w Slaw & Tzatziki Sauce

Mini Beef Sliders w Coleslaw & Bbq Sauce

Italian Meat Ball w Napoli & Parmesan (gf)

Pork & Asian Cabbage Dumplings w Sweet Chilli Soy Glaze

Seared Beef w/ Celeriac Remoulade & Horseradish Cream

Mini Beef Pies w Tomato Sauce

Sausage Rolls w BBQ Sauce

SEAFOOD PLATTERS

\$75 Platters (Please select one option per platter)

Tempura Battered Prawns w Tartare Sauce

Spiced Dusted Squid w Caper Aioli

Marinated Crab Meat w Avocado Mousse (gf) & Vol Au Vent Case

Smoked Salmon Mousse w Cucumber & Capers (gf)

Steamed Baked Prawn & Chive Dumplings

