



## Food Selection: Party platters

**Thai spring roll - 30 items @ \$70(vegetarian)**

*Mix of sauté vegetables in pastry wrap serve with sweet chili sauce*

**Samosa - 30 items @ \$70 (vegetarian)**

*Hint of curry vegetables wrap in pastry serve with raita*

**Prawn purse - 30 items @ \$80 (seafood)**

*A twister wrap Asian prawns with chili garlic aioli*

**Mushroom and Mozzarella arancini - 35 items @ \$80 (Vegetarian)(GF Option ext \$20)**

*Arborio rice folded with porcini mushroom and mozzarella served with pecorino*

**Sushi - 25 items @ \$100 (GF)(Minimum 3 platters)**

*Individual sushi mix accompanied with light soy*

**Gringo slider - 15 items @ \$75 (GF EXTRA \$30 PER PLATTER)**

*Beef patty with aioli ,with gringo sauce, lettuce and provolone*

**Mini pizza - 15 items @ \$50(GF EXTRA \$20 PER PLATTER)**

*Finger flat bread top with baked vegetables and mozzarella*

**Madura chicken skewer - 25 items @ \$70 (GF Option available)**

*Seasoned in Indonesian herbs accompanied with candlenuts satay sauce*

**Louisiana crumbed chicken - 30 items @ \$80**

*Marinade tenderloin fried to golden crisp serve with chipotle aioli*

**Tomato tart - 35 items @ \$80 (Vegetarian)**

*Filling with goat cheese, dressed with sundried tomato*

**Vegan Party Platter – Designed for 4-5 people Shared \$70**

*Chef selection of canape style nibbles*

**Food order must be finalized 3 days prior to the event in order to maximize the variety.**

**If there are any dietary requirements please contact our functions team 5 days prior.**