Choose from our

PLATTER MENU



A minimum total of \$500 is needed to place an order with seven days notice.

Each platter is served with 20 pieces of one selection.

We can cater for dietary requirements on request at least seven days prior.

V : Vegetarian VG : Vegan VG* : Vegan option available GF : Gluten Free

\$110 PLATTERS	20 SERVINGS PER SELECTION	CHOICE OF:	QTY
Polenta Chips, Pecorino, Truffle Aioli v GF			
Grilled Street Corn, Jerk Mayo, Toasted Coconut vg gf			
Cheddar & Jalapeno			
Manchego Arancini, Salsa Brava v			
Grilled Chicken Skewe	r With Arbol Sauce GF		

\$140 PLATTERS	20 SERVINGS PER SELECTION	CHOICE OF:	QTY
Cauliflower Tabouli Labne, Sultanas, Onion, Cucumber, Tomato, Fresh Cut Herbs vvg*gf			
Homemade-Style Cocktail Pies Mix Of Australian Beef Or Spring Lamb			
Potato Tostada, Avocado Crema, Coriander GF			
Grilled Lp's Chorizo Guidilla Peppers GF			
Double Fried Crispy Chilli Chicken Ribs Sesame Aioli			

	\$160 PLATTERS	20 SERVINGS PER SELECTION	CHOICE OF:	QTY
	Nashville Style Fried Fish Slider, Green Chilli Tartare			
Black Bean And Onion Bhaji Slider Beetroot Relish vg				
Wagyu Beef Sliders, Cheese, Tomato, Lettuce, Aioli				
	Buttermilk Fried Chicken Sliders, Harry's Sauce, Lettuce, Pickles Bbq			
Lamb Skewer, Tahini Hummus				

	COLD PLATTERS	SERVES 15-20	QTY
Chef's Selection Of Three Fine Cheese, Quince Paste Lavosh And Crackers GF* \$150			
	Seasonal Fruit GFDFVG \$8	0	