

Budget Friendly Platform 28 Classics

\$45.00 Per Head *Minimum 15 guests- Maximum 140*

Shared Entrees:

Marinated Mount Zero olives with house made dips, dukkah and crisp bread (V)

Salt & Szechuan pepper squid with chilli jam (GF)

Southern fried chicken ribs with a honey mayo dipping sauce (x7)

Choice of the following:

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish

Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad

Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.

Potato, spinach, and sweet potato gnocchi in a cream tomato sauce, roast vegetables and pine nuts finished with baby spinach and parmesan (V)

Market Fresh fish and chips with salad and tartare

Super salad of mixed rice, quinoa, seeds, dried cranberry, chickpea, spiced roasted cauliflower and herbs finished with goat's cheese - Contains *Nuts*
(GF, V) (VG Without cheese)

Chicken tikka masala with rice and roti

Char-grilled Chicken, bacon, and asparagus salad with cherry tomato, dressed leaves, Spanish onion and croutons finished with parmesan and a lemon, pepper, mustard cream dressing

Vegan Chili with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)

Wild mushroom and tarragon risotto finished with parmesan roquette and truffle oil (V) (GF) (VGO)

Choice of the following + \$10.00 per-Head

Pan seared Moroccan spiced Salmon fillet with cumin, honey yoghurt on a salad of dressed leaves, cucumber, dried apricot, chickpeas, roast pumpkin and Spanish onion.

Porterhouse- Local Pasture Fed Beef 250g Served with a salad of mixed leaves, radish and Spanish onion and chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus