

Hot Platter Selections

\$100 Platter

Bakery selection: House made sausage rolls, petit shephards pies, spiced vegetable, pasties, selection of mini quiches (tomato, bbq and sweet chilli sauces).

\$100 Platter

Bombs and bites for the herbivores: crunchy potato, taleggio cheese and chilli bombs, golden fried sweet potato, pea and mint arancini balls, selection of crispy fried Baji style vegetable bites, roasted truss tomato, Swiss mushroom, baby spinach and gruyeres (green chimichurri, Tuscan tomato sauce and spiced pear, green apple and chervil relish)

\$100 Platter

A selection of house made mini-Italian stromboli's (pizza pockets/rolls)....topped with a selection of 3 choices: (1) pepperoni, red onion, bocconcini, baby spinach, (2) smoked chicken, red peppers, prawns, fetta, (3) salami, ham, prosciuto, chorizo, (4) pumpkin, beetroot, red onion, mushroom, capsicum, baby spinach and cheese.

\$120 Platter

Something from the ocean: Crispy beer battered goujons of barramundi, parmesan and herbed crumbed calamari, golden fried prawn cutlets, smoked salmon, chorizo and haloumi skewers (chipotle aioli, tartare sauce and Cumin mint riata).

\$120 Platter

Taste of the American life: Texas style pork riblets with our own hot sauce, Tennessee house smoked buffalo wings, petit bandit chilli dogs, mini black angus cheeseburgers. (ketchup, American mustard, chipotle burger sauce).

\$120 Platter

South of the border: Cheesy oven roasted nacho balls, petit vegetarian quesadillas, mini street beef empanadas with corn, jalapenos, cheese, chicken, frijoles, corn and tomato Fajita bites (chilli cheese sauce, spiced tomato salsa, guacamole and sour cream).

\$70 Platter

Kids platter: Petit pies, sausage rolls, chicken nuggets, cheese burger sliders, sidewinders, wedges (tomato, bbq and aioli).



Cold Platter Selections

\$60 Platter

Selection of fresh seasonal fruit: Watermelon, honeydew, cantaloupe, grapes, citrus and berries and double cream.

\$75 Platter

Something sweet: Selection of assorted petit fours: vanilla slices, banana eclairs, vanilla and baileys filled profiteroles, petit Mississippi mud cake (wild berry compote and double cream).

\$100 Platter

Selection of freshly french baguettes, filled with (1) gypsy ham, truss tomato, aged cheddar, minuet lettuce and seeded mustard. (2) rare beef, red onion, gruyere cheese, baby spinach and horseradish. (3) roasted garlic & thyme chicken, avocado, Swiss cheese, cos lettuce and tangy aioli (vegetarian option available upon request).

\$100 Platter

Adelaide Hills antipastos tasting plate, antipasto vegetables, cured local and house smoked meats, duo of dips, Gumeracha olives, infused SA fetta, dolmades, dried fruits, dukkha and chargrilled breads, spiced pear and saffron chutney.

\$100 Platter

A Mediterranean view: mini bruschetta with Roman tomato, coponata, goats cheese, garlic, evo, red onion, balsamic and basil, caprese prawn, chorizo and haloumi skewers, smoked salmon, capers, blistered vine tomatoes, mascarpone and rocket crostini's (lemon and salsa verde).

\$120 Platter

Japanese rainbow mixed sushi: Teriyaki chicken/prawn and cucumber/vegetarian, with wasabi and soya. Mini Vietnamese (pork and prawn) / (chicken, taro and glass noodle) cold rolls with Asian hot sauce.