FUNCTION | PLATTERS

GRAZING $110

House dips, dukkah, olive oil, marinated olives, szechuan squid, eggplant arancini, cured salumi meats, wood fired breads

ANTIPASTO $100

Salumi meats, charred vegetables, marinated olives, Persian feta, house dips, grilled breads

DIPS $75

House dips, dukkah, olive oil, wood fired breads

ASSORTED SUSHI $90

wasabi, pickled ginger, soy

STEAK TARTARE $110

pastry cups, 36°south sirloin, capers, shallots, cornichons, lemon

WEDGES $60

sweet chilli, sour cream

RARE 36°SOUTH SIRLOIN CROSTINI $90

caramelised shallot, blue cheese mayo, crouton

SPRING ROLLS

DUCK SPING ROLLS $80
chilli soy

VEGETABLES SPRING ROLLS $75
dipping sauces

ARANCINI $80

EGGPLANT & RED PEPPER with tomato chutney

SPICY BEETROOT with walnut & basil pesto

COFFIN BAY OYSTERS

Natural, fresh lime $120

Kilpatrick, house bbq $130

Tempura battered, jalepeno aioli $130

FUNCTION | PLATTERS

FRIED CHICKEN $75

garlic, aioli

PASTRIES $75

beef pies, sausage rolls, pasties, tomato sauce

FISH AND CHIP BOATS $90

crumbed SA Garfish, chips tartare, lemon

SKEWERS $110

BEEF SKEWERS thai peanut dipping sauce

CHICKEN SKEWERS thai peanut dipping sauce

SLIDERS $85

PULLED PORK SLIDERS
slaw, bourbon bbq, brioche

WAGYU SLIDERS $85
provolone, pickle, ketchup, brioche

CRISPY CHICKEN SLIDERS $85
chipotle, iceberg, brioche

MEXICAN BOARD $99

Spice rubbed beef rib, chipotle and lime chicken, mexican rice, corn chips, flour tortillas, charred corn, guacamole, cheese, tomatillo salsa

SANDWICHES $88

Roasted pumpkin, chick pea, basil, lettuce

Chicken, chive, mayonnaise, lettuce

Huon smoked salmon, dill, red onion

Barossa ham, provolone, tomato salami, olive, roasted peppers, lettuce

SPANISH PAELLA $220

Squid, fish, prawn, chicken, sofrito, peas, Calasparra rice

SA PRAWN COCKTAIL $120

iceberg, gazpacho, lemon

FUNCTION | PLATTERS

LA VERA CHEESE PLATE $120

Adel blue, brie, vintage cheddar, house nuts, quince jam, dried fruits, lavosh

FRUIT PLATTER $80

Seasonal sliced fruits, Greek yogurt

DESSERT PLATTER $120

ALL PLATTERS FOR APPROX 15 PEOPLE

PIZZA

$70

GARLIC - rosemary, olive oil and fior di latte

MARGHERITA - tomato, garlic, oregano, fior di latte, basil

FOUR CHEESE – adel blue, pecorino, fior di late mozzarella

POTATO- truffled potato, buffalo mozzarella, field mushroom

PROSCIUTTO- prosciutto, rocket, pecorino

SALUMI- calypso salami, ‘nduja, basil, fior di latte

PRAWN- Aussie prawns, chorizo, sofrito, fior di latte

PORK- bbq pork, swiss brown mushroom, fior di latte

VEGETARIAN – capsicum, pumpkin, zucchini, basil, fior di latte, balsamic

CHICKEN- wood fired bbq chicken, mushroom, bacon, fior di latte

PEKING DUCK - tender duck leg, asparagus and spring onion

AUTHENTIC HAND STRETCHED PIZZA, ITALIAN TOMATOES, MOZZARELLA