



FEELING HUNGRY?

Each platter is designed to cater for 5 guests when being served over a dinner period or 10 guests when served as nibbles

PIZZA BIRRA

\$100 PER PLATTER

1 x Garlic pizza v

1 x Margherita pizza v

San marzano tomato sauce, buffalo mozzarella, basil

1 x Cali BBQ chicken pizza

House smokey bbq sauce, pulled chicken, coriander, red onion, onion jam

1 x Chorizo pizza

Quesa fresco, haloumi, grilled chorizo, flamed peppers, salsa verde

SIGNATURE SELECTION

\$150 PER PLATTER

1 x Cannellini bean hommus v

Cumin burnt butter, flatbread

1 x Chicken quesadilla

Queso oaxaca, chilli jam, lime & sour cream

5 x Petite cheeseburger

Angus beef, cheddar, onions, pickles, yellow mustard

10 x QT chipotle hot wings

Spice rubbed chicken, maple chipotle sticky bbq ranch dressing

Crispy salt & pepper squid

Garlic, chilli, shallots, siracha mayo

1 x Chorizo pizza

Quesa fresco, haloumi, grilled chorizo, flamed peppers, salsa verde

10 x Pumpkin paella arancini v

Saffron aioli

GREEN EATING

\$120 PER PLATTER

1 x Guacamole v

Pico de gallo, lime, house served with tortilla chips

1 x 3 Cheeses quesadilla

Grilled white flour tortillas, Mexican cheese blend, spring onions, charred corn, chipotle crème guacamole, coriander

5 x Grilled haloumi skewers v

Coriander salsa verde, spiced pepitas

5 x Pumpkin paella arancini v

Saffron aioli

ANTIPASTO

\$120 PER PLATTER

Cured meats, house marinated vegetables, assorted dips, grilled breads

CHEESE PLATTER

\$180 PER PLATTER

Selected local & imported cheeses with fruit paste, chef prepared condiments, falwasser, lavosh & water crackers

* Additional menus and gluten free options available on request