



*Platters, Canapes & Finger Food*



# Platters

## **PARTY PLATTER - \$120**

Party pies, sausage rolls, grilled meatballs, arancini balls, mozzarella sticks accompanied with tomato sauce, BBQ sauce and aioli for approx. 8 - 10 adults.

## **PIZZA PLATTER - \$120**

A selection of House Supreme, Margarita, BBQ Chicken & Bacon, Vegetarian pizza for approx. 8-10 adults.

## **SEAFOOD PLATTER - \$140**

Panko crumbed calamari rings, tempura prawns, battered fish bites & seafood sticks accompanied with tartare, aioli & lemon for approx. 8-10 adults.

## **FRUIT PLATTER - \$50**

Seasonal mixed fruit platters suitable for up to 10 adults.

## **SANDWICH PLATTER - \$12 per person (min 10 persons)**

A selection of fresh made sandwiches on white, wholemeal or multigrain. Average serving of approximately 1.5 standard sandwiches per person.

## **KIDS PARTY PLATTER - \$12 per person (min 10 persons)**

Mini party pies, mini sausage rolls, cheerio mini sausages, tempura chicken nuggets, hot chips, selection of sauces.





## *Canapes & Finger Food*

**PACKAGE A** - \$22 per person

### **Canapes**

- Bruschetta with tomato, red onion, garlic, basil & olive oil.
- Cajun spiced chicken, roasted corn, lemon & paprika aioli.

### **Hot Finger Food**

- Tempura style fish bites with caper lime aioli.
- Mixed mini beef pies and pork sausage rolls with tomato sauce.
- Balinese grilled chicken satay skewers with coriander & crispy shallots.



# Canapes & Finger Food

**PACKAGE B** - \$27 per person

Select any three (3) options from each course

## Canapes

- Rare roast beef with horseradish cream & fried rosemary.
- Cajun spiced chicken, roasted corn, lemon paprika aioli.
  - Steamed prawn, lime avocado smash & dill.
- Balsamic red onion jam, rosemary, lemon, thyme & feta.
  - Smoked salmon, dill & lime aioli & baby capers.
- Bruschetta with tomato, red onion, garlic, basil & olive oil.

## Hot Finger Food

- Cracked pepper crusted beef skewers with mustard aioli.
- Cheeseburger sliders, onion, pickle, mustard, sauce & cheese.
  - Szechuan salt flake calamari with lemon & parsley aioli.
- Balinese grilled chicken satay skewers with coriander and crispy shallots.
  - Pulled pork sliders, smokey BBQ, maple slaw & chipotle aioli.
    - Tempura style fish bites with caper & lime aioli.
- Chicken san choi bow, witlof cups, minced chicken breast, hoisin, garlic, shallots & bean sprouts.



# *Canapes & Finger Food*

**PACKAGE C** - \$35 per person

Select any four (4) options from each course

## **Canapes**

- Rare roast beef with horseradish cream & fried rosemary.
- Steamed prawn lime avocado smash, cane pepper & dill.
- Pulled beef brisket, pickled red cabbage & blue cheese dressing.
  - Balsamic red onion jam, rosemary, lemon, thyme & feta.
  - Master stock braised pork belly topped with charred pineapple, chilli lime salsa, palm sugar & orange caramel.
  - Smoked salmon mousse, chive, cream cheese, lime, baby capers, dill in a filo shell.
  - Spicy slow cooked Mexican style chicken, avocado mousse & coriander on a tortilla crisp.

## **Hot / Substantial Finger Food**

- Herb and parmesan panko crumbed calamari & chips with citrus and herb aioli (mini box).
- Pulled pork sliders, smokey BBQ, maple slaw, chipotle aioli.
- Prawn baguette, oak lettuce, onion, avocado puree, prawn & cayenne pepper spiced cocktail sauce.
  - Tempura fish and chips with caper aioli (mini box).
- Moroccan spiced lamb skewers with green peppers, halloumi & served with mint yoghurt.
- Wok tossed vegetable and Hokkien noodle stir fry finished with soy & oyster sauce blend & toasted sesame seeds.
- Chicken san choi bow, witlof cups, minced chicken breast, hoi sin, garlic, shallots & bean sprouts.
  - Black sesame tempura prawns with citrus & wasabi mayonnaise.
- Trio of mushroom arancini with parmesan, thyme, truffle oil & chive aioli.
- Harissa spiced lamb cutlets with fried kale, herb & lemon yoghurt.

## *Commemorative Menu*

Minimum 30 People

Assorted freshly made sandwiches on white and wholemeal bread.

Mini beef pies with tomato sauce.

Ham and cheese frittata bites (GF).

Cocktail sausage rolls with tomato sauce.

\$19 per person

## *Morning & Afternoon Tea*

Muffins - \$7.50 per person.

Ham & cheese croissants - \$9 per person.

Scones with jam & cream - \$9 per person.

## *Social Golf Groups*

Bacon & Egg Burger - \$15 per person.

Golfers Burger & Chips - \$16 per person.

Golfers Lunch Pack - Ham & Salad wrap, chocolate bar, piece of fruit and bottle of water - \$18 per person.



