



PLATTERS

Each serves 10 people

Platter Menu

Savoury / \$70.00

Gourmet sausage rolls, mini savouries, tomato chutney

Asian / \$110.00

Spicy chicken nibbles, pork wontons, tempura prawns, vegetable spring rolls, steamed pork buns, chilli, lime and coriander dipping sauce

Plant based / \$115.00

Spiced falafels, marinated olives, red pepper hummus, vegetable dippers, spiced nuts, beetroot and Horopito dip, rice crackers, vegan pesto, stuffed vine leaves, courgette and herb puffs and fresh seasonal fruits

Antipasto / \$150.00

Sliced artisan meats, marinated olives, stuffed pepper dew, hot smoked salmon, marinated feta, shell on prawns, brie, seasonal fruits, pesto, sourdough bread and crackers

Indian / \$115.00

Onion Bhajis, vegetable samosas, spiced lamb kebabs, tandoori prawns, cauliflower Pakoras, poppadum, cucumber, riata, mango and lime chutney

Seafood / \$150.00

Hot smoked salmon, coconut fish ceviche, shell on prawns, tuna sashimi, pickled ginger, wasabi, salt & pepper squid, ½ shell oysters, lemon-crumbed goujons, tartar sauce

Cheese / \$150.00

Creamy brie, Kahurangi creamy blue, aged Cheddar, smoked Gouda, herb rolled goat's cheese, caramelized onion, pear and fig chutney, seasonal fruits, crackers, rice thins, and sourdough bread

Breads & Spreads / \$80.00

Red pepper hummus, beetroot and Horopito dip, guacamole, olive oil, balsamic, selection of artisan breads

Dessert / \$90.00

House made macaroons, selection of mini desserts and slices

All prices exclude GST

All prices on this page are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. Management reserves the right to change prices in line with market fluctuations. Minimum guest numbers apply.