



Groups Menu

TRIO OF DIPS \$55

A selection of three vegetarian dips served with char-grilled pita bread, grissini & crackers *Ve, N*
Suitable for 20

TRADITIONAL ANTIPASTO BOARD \$105

Semi dried tomatoes, pickled octopus, marinated artichoke, gourmet salamis & triple smoked ham, marinated olives & feta. Served with breads & crackers *Lf, N*
Suitable for 20

MEDITERRANEAN STYLE FALAFELS \$60

Vegan-friendly falafels, served with a tzatziki dipping sauce *Vg, Ve, Lf*
20 pieces

SPINACH & FETA PASTRIES \$65

Hot and crunchy vegetarian delights *Ve*
24 pieces

FAMILY FAVOURITES \$65

Top quality, mini beef pies, served with Australian bush tomato relish to dunk *Lf*
24 pieces

FRESH OYSTERS \$85

Two dozen freshly shucked natural oysters served with local lemon and lime wedges *Gf, Lf*

CHILLED LOCAL TIGER PRAWN \$90

Large North Australian Prawns, served with Kakadu Plum Aioli and wedges of lemon & lime *Gf, Lf*
Approx. 40 prawns

GOURMET CHEESE PLATTER \$105

A selection of gourmet Australian cheeses including Camembert, Blue Vein & Cheddar. Accompanied by figs, dried apricots and macadamia nuts, served with crackers *N*
(gluten free and nut free option available)
Suitable for 20

TROPICAL FRUIT SELECTION \$70

A delicious platter of fresh tropical fruit, such as melons, strawberries, passionfruit and kiwi fruit *Gf, Lf, N, Ve, Vg*
Suitable for 20

MANGO ICE CREAM TUBS \$90

Locally made individual tubs of Mango ice cream direct from a local Mango farm
20 x 210ml tubs