

# PLATO

## 'Terzo' Finger Food Menu

Choose 5 options for \$15 per person incl GST

- 1. Fish Goujons** \_H \_S  
Tender, bite-sized fish, bread crumbed and deep fried till golden, served with tartare sauce.
- 2. Satay Skewers** \_H  
Beef or chicken skewers, marinated in spices, oven baked and served with either tangy peanut or sweet chilli sauce.
- 3. Mussels** \_S  
Fresh, New Zealand green-lipped mussels steamed in the shell, marinated in Thai flavours of coriander, garlic, chilli and lemongrass and served in the half shell with a citrus dressing.
- 4. Asian Nibbles** \_H \_V  
Selection of deep-fried spring rolls, dim sums and samosas with a spicy Thai sweet chilli dipping sauce.
- 5. Mediterranean tartlets** \_H \_V  
Mini vegetarian tartlets filled with sundried tomato, olives, feta and roast capsicum.
- 6. Hot Pastries** \_H \_V  
Oven baked petits pastries with assorted vegetarian fillings and sauces.
- 7. Savoury pies and pizzas** \_H \_V  
A party favourite! Oven-baked miniature pies, sausage rolls and mini-pizzas served with \_ what else? \_ tomato sauce.
- 8. Garlic breads** \_H \_V  
Baked ciabatta bread smothered with our own garlic butter mix of parmesan, garlic and fresh thyme.

9. **Chocolate Brownie** \_V

Rich chocolate and walnut brownie drizzled with chocolate sauce and dusted with icing sugar.

10. **Bruschetta** \_V

Traditional tomato and basil-topped crispy slices of Melba toast.

11. **Breads and dip** \_V

A selection of pesto, tapenade and sundried tomato dips, served with our own ciabatta bread.

12. **Pork Dim Sum** \_H

Crispy morsels of pork, in a light tempura batter served with traditional sweet and sour dipping sauce

# PLATO

## 'Secondo' Finger Food Menu

Choose 5 options for \$20 per person incl GST

- 1. Smoked salmon** \_S  
Individual cucumber rounds topped with smoked salmon, dill and crème fraiche.
- 2. Spinach triangles** \_H \_V  
Vegetarian filo pastry parcels filled with spinach, feta and pinenuts, oven-baked and served warm with pesto mayonnaise dipping sauce.
- 3. Beef carpaccio**  
Thinly sliced beef rubbed with wasabi and served on melba toast with our own chutney.
- 4. Tandoori chicken** \_H  
Chicken tenderloins soaked in tandoori paste, oven-baked and served with a mint and cucumber yoghurt dip.
- 5. Ceviche** \_S  
Fresh local fish marinated in lemon and lime juice then served in a coconut cream sauce with finely diced vegetables in a tasting spoon.
- 6. Arancini** \_H \_V  
Small rounds of savoury risotto stuffed with mozzarella cheese, crumbed and then deep-fried until golden, served with garlic aioli.
- 7. Melon and prosciutto skewers**  
Fresh honeydew and rockmelon wrapped in prosciutto and served on toothpicks.
- 8. Paté croutes**  
Bite-sized assortment of smoked salmon and duck liver paté on melba toast finished with our own relish.

**9. Baby red capsicum** 

Stuffed with cream cheese and perched on tiny toast with spinach pesto.

**10. Vietnamese Rolls**

Individual rice paper rolls of marinated pork with hoison sauce, bean sprout and coriander with lime vinaigrette.

# PLATO

## 'Primo' Finger Food Menu

Choose 5 options for \$25 per person incl GST

### 1. Mini Paua fritters

  H   S

Hand made paua fritters, topped with scented chilli yoghurt and cucumber salsa. (Seasonal Availability)

### 2. Mini Whitebait fritters

  H   S

Bite-sized whitebait fritters with free range eggs, drizzled with subtle lemon butter.(Seasonal Availability)

### 3. Champagne/ Bloody Mary Oysters   S

Individual oysters served in nip glasses, doused with matching sauces of Bloody Mary (virgin option available) or local methode traditionnelle. (Seasonal Availability)

### 4. Stuffed Mushrooms

  H   V

Grilled portobello mushrooms stuffed with home made ricotta and parmesan herb crust.

### 5. Crusted Lamb Rack

  H

Individual lamb cutlets, crusted with Dukkah crust and served with a tzatziki dipping sauce.

### 6. Garlic Prawn Cocktail

  S

Whole king prawns, baked in garlic butter on skewers and accompanied by traditional cocktail sauce.

**7. Feta and chorizo kebabs**        H

Marinated local feta and chorizo sausage kebabs sprinkled with smoked paprika.

**8. Smoked Mackerel Blini**        S

House smoked mackerel on scallion blini with slow roast tomato salsa.

**9. Lemongrass Octopus**        S

Slices of slow cooked octopus marinated in lemongrass, chilli and ginger served in tasting spoons with fresh coriander.

**10. Fried Brie**        H   V

Locally produced brie, crumbed then fried and served hot with cranberry jelly sauce.

**11. Thai Fish Cakes**        H   S

Hand made fish cakes, with our own fresh fish, flavoured with traditional Thai flavours and served with subtle chilli dipping sauce.

**12. Trio of Mousse**

A selection of Chocolate, White Chocolate and Strawberry mousse served in individual ramekins. (Choose one, two or a trio of flavours)

**13. Crème Brulee**

PLATO's famous cappuccino brulée served in bite-sized tasting spoons.

**14. Chocolate and coconut truffles**

Handmade chocolate truffles coated in rich ganache and dusted with desiccated coconut.