

**P L A T O™**



## 'Terzo' Finger Food Menu

Choose 5 options for \$15 per person incl GST

1. **Fish Goujons**

Tender, bite-sized pieces of fish, bread crumbed and deep fried till golden, served with tartare sauce.

2. **Satay Skewers**

Chicken skewers, marinated in spices, oven roasted and served with a peanut and coconut dipping sauce.

3. **Mediterranean tartlets** ■ V

Mini vegetarian tartlets filled with sundried tomato, olives, feta cheese and roast capsicum.

4. **Garlic breads** ■ V

Baked ciabatta bread smothered with our own garlic butter mix of parmesan, garlic and fresh herbs.

5. **Frittata**

Traditional Spanish tapas of chorizo sausage, caramelised onion and potato, bound with egg and baked until golden. (Vegetarian option available)

6. **Thai Fish Cakes**

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

7. **Breads and dips** ■ V

A selection of olive tapenade, sundried tomato pesto and house made relish served with our own ciabatta bread.

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**8. Dim Sum**

A selection of steamed rice paper parcels filled with prawns, pork and Asian vegetables and served with a light soy dipping sauce.

**9. Meatballs**

Lightly spiced lamb koftas served with minted yoghurt.

**10. Chocolate Brownie**

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

**Antipasto Platters or a selection of deep fried Asian nibbles, mini pies and savouries are also available on request**

## *'Secondo'* **Finger Food Menu**

**Choose 5 options for \$20 per person incl GST**

**1. Smoked salmon**

House smoked salmon and cream cheese mousse, rolled within a light spring onion pancake roulade.

**2. Spinach triangles**



Vegetarian filo pastry parcels filled with spinach and feta, oven-baked and served warm with herb mayonnaise.

**3. Rare beef crostini**

Thinly sliced peppered beef served on crisp crostini with caramelised onion and horseradish.

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**4. Pork belly**

Slow braised bite sized pieces of pork belly, glazed with a ginger and hoi sin syrup and topped with apple chutney.

**5. Arancini**



Small rounds of savoury risotto stuffed with mozzarella cheese, crumbed and then deep-fried until golden, served with garlic aioli.

**6. Paté en croute**

Crisp crostini topped with duck liver paté and finished with house made relish.

**7. Mushroom Polenta**



Golden parmesan polenta topped with garlic sautéed mushrooms and finished under the grill with Edendale blue cheese.

**8. Chocolate Brownie**



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

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## *'Primo'* **Finger Food Menu**

Choose 5 options for \$25 per person incl GST

1. **Mini Paua fritters**

Hand made paua fritters, topped with scented chilli yoghurt and cucumber salsa.

2. **Stuffed Mushrooms**



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

3. **Crusted Lamb Rack**

Individual lamb cutlets rubbed with dukkah crust and served with a tzatziki dipping sauce.

4. **Garlic Prawn Skewers**

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

5. **Trio of Mousse**



A selection of chocolate, orange and strawberry mousse served in small individual dishes. (Choose one, two or a trio of flavours)

6. **Chocolate and coconut truffles**



Handmade chocolate truffles made with rich ganache and dusted with coconut.