

## Picnic Menu

\$60.00 per person

Spinach & Ricotta Pillows

Smoked salmon and rocket finger sandwich with crème fraiche & chives

Turkey Taco lettuce wrap

Organic Cesar salad with spiced croutons and fresh prawns

Crunchy Veg, Chinese noodle salad

Home made hummus and labneh with fresh cut veggies

Dessert

Fruit Sticks

Fresh Juices in a Jar

Plated chocolate truffles and vanilla cannoli





## Lunch Menu

\$90.00 per person

Assorted boutique bread rolls with butter  
Smoked salmon salad with avocado, watercress, lemon pepper dressing  
Greek Salad with Bulgarian Fetta and Balsamic Glaze  
Sticky chicken drummettes with spicy slaw  
Organic beef kafta with homemade pickles  
Home made Hummus, Labne with fresh cut vegetables

## Dessert

Fruit cocktail sticks  
Flourless chocolate mud cake with double cream and berries  
Selection of Cheeses and pate's



### Platter Menus

8 - 10 people

#### Seafood Platter

\$500

Fresh prawns, shucked oysters, with three dipping sauces, smoked salmon, fishcakes, Italian mixed seafood frittata, Sonoma soy and quinoa sourdough bread.

#### Antipasto Platter

\$150

mixed basket of sliced breads, grissini and crisp bread  
grilled eggplant, zucchini and bell peppers, large green olives, sliced continental meats and smoked salmon

#### Fruit Platter

\$120

fresh seasonal fruit and berries



