

*The following options are individual platters, and normally cater for up to eight guests. Please note, the chef requires two weeks notice on platter orders.*

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| Asian platter, including vegetarian samosas and mini spring rolls  | \$40 p/platter |
| Fresh crudities, including carrots, asparagus, cucumber, broccoli, celery, cherry tomatoes, feta cheese, olives and sundried tomatoes with basil yoghurt | \$40 p/platter |
| Water chestnut and shitake mushroom pastry puffs and shrimp wontons  | \$40 p/platter |
| Turkish bread with dips  | \$40 p/platter |
| Mini Quiche with capsicum mayonnaise   | \$50 p/platter |
| Mini Pizzas (vegetarian or meat)   | \$50 p/platter |
| Mix sausages including spicy Italian, frankfurts and chipolatas with Tomato sauce and aioli  | \$50 p/platter |
| Chicken and mushroom vol aux vents   | \$50 p/platter |
| Teriyaki Mt Barker chicken drumettes   | \$50 p/platter |
| Petite Gourmet Pies, including chicken Florentine, pepper steak and mushrooms, and lamb and rosemary   | \$50 p/platter |
| Tempura prawns with sweet chilli mayonnaise  | \$60 p/platter |
| Salt and pepper calamari rings with lime and basil dip   | \$60 p/platter |
| Spicy veal rissoles with tomato concasse and baguette  | \$60 p/platter |
| Seafood platter of calamari, beer battered flat head and fried shrimp dumplings with Tartare sauce   | \$60 p/platter |
| Veal, mushroom, and capsicum kebabs  | \$60 p/platter |
| Honey and pineapple chicken kebabs   | \$60 p/platter |
| Fresh oysters with mignonette sauce  | \$70 p/platter |
| Oysters Kilpatrick with shallot salsa  | \$70 p/platter |
| Antipasto platter, including chorizo sausage, marinated octopus, feta, olives and sundried tomato with bread and dips.                                   | \$70 p/platter |
| Fresh Nori rolls (tuna or vegetarian)  | \$70 p/platter |