

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.

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