

## Platters

To be shared between 10 guests

### **Antipasto Platter**

Selection of varietal dried and cured meats \$70

### **Fruit and Cheese Platter**

Locally sourced hard and soft cheeses, fresh fruit and croutons \$50

### **Cold Seafood Platter**

**\$150**

20 Prawns

2 Dozen Oysters

20 Salmon Rosettes

Fresh Fruit

### **Hot Seafood Platter**

**\$200**

10 Giant King Prawns

10 Morten Bay Bugs

10 Scallops

Calamari

Saffron Rice

### **Pasta Platter**

Choose From:

Traditional Carbonara Fettucini \$45

Salmon, Chorizo and Olive Spaghetti \$50

Pesto Chicken Linguine \$45

*We look forward to making your event a success!*