SOCIAL FUNCTION PLATTER MENU

SYDNEY ROCK OYSTERS — 5 EACH
cracked pepper + eschalot dressing

ANTIPASTI (40 SLICES) — 80
prosciutto, capocollo, salami, carasau + pickles **DF / NF**

CROSTINI (12 PIECES) — 35
goats cheese, olive + beetroot **V / NF**

KINGFISH CRUDO (32 SLICES)— 50
lemon, capers + extra virgin olive oil **DF / GF / NF**

SALT + PEPPER SQUID (50 PIECES)— 50
tartare sauce **DF / GF / NF**

ARANCINI (10 PIECES) — 45
truffle aioli + parmesan **V / NF**

ZUCCHINI FLOWERS (10 PIECES) — 60
romesco, hot honey + almonds **V / NF**

MEATBALLS (20 PIECES) — 45
rich tomato sugo + pecorino **NF**

BEER BATTERED FISH (20 PIECES) — 65
tartare sauce + lemon

MEZZE PLATTER (30 PORTIONS) — 55
hummus, beetroot, grilled vegetables + toasts

CHIPS — 13
italian herbs

VG vegan
V vegetarian
GF gluten free
GFA gluten free available
DF dairy free
N contains nuts
NF nut free

*T&Cs - **Food Confirmation:** All platter selections must be confirmed in writing no later than 72 hours prior to the event date. **Cancellations:** Cancellations made within 24 hours of the event will be charged the full amount. **Guest Numbers:** Final guest numbers must also be confirmed at least 24 hours prior to the event. Charges will be based on confirmed numbers. **Dietary Requirements:** Please advise of any dietary requirements or allergies at the time of booking. We will do our best to accommodate. **Late Arrivals / No Shows:** Food will be served at the agreed time. Late arrivals or no-shows will not be refunded. **Payment:** We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% on public holidays. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex.*