

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
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. 12.5% surcharge on Sunday, 20% on public holidays. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex.