

IRISH PLATTER MENU

We recommend approximately 1 platter / 10-12 guests

STANDARD PLATTER | \$90

Deep fried selection of Mini Dim Sims, Seasoned Wedges, Meat Balls, Spring Rolls

MINI PIES AND SAUSAGE ROLLS | \$90

Always a crowd favourite. Served with tomato relish and bbq sauce

TWICE COOKED CHAT POTATOES | \$80

Served with crispy bacon bits, chopped shallots and sour cream

CHICKEN TENDERS | \$100

Housemade panko crumbed tenders served with sriracha aioli, hickory bbq & pesto mayo

GOURMET PLATTER #1 | \$130

Mac & Cheese Croquettes, Pork Spring Rolls, 4 Cheese Arancini, Honey Chicken Tenders

GOURMET PLATTER #2 | \$125

Satay Chicken Skewers, Spiced Lamb Meatballs, Mozzarella Sticks, Hand-cut Chips

SEAFOOD PLATTER | \$140

Lemon peppered Calamari, Panko Crumbed Prawns and Barramundi, Kentucky Fish Fingers

SLIDERS | Fried chicken | Mini Cheeseburgers | Pulled Pork

- Mini Cheeseburgers
- Pulled Pork, slaw, bbq glaze
- Fried chicken, slaw, aioli

1 selection \$125 | 2 selections \$140 (max 2 per platter)

SANDWICH PLATTER | \$70

A selection of housemade sandiwches (roast beef, ham, curried egg, tuna, chicken) served with fresh salad and condiments.

Please notify staff of selection of fillings.

TRIO OF DIPS | \$80

A selection of three dips with GF crackers and vegetables

CHEESE BOARD | \$80

A selection of soft and hard cheese with fresh fruit, crackers and honey.

FRESH FRUIT PLATTER | \$80

A selection of seasonal fruit prepared fresh.

All platters are required to be ordered and paid one week in advance.
