



PLATTER MENU 2023

All platters are designed to share between 6-8 people for nibbles . Please let us be aware of any dietary requirements you may have.

CHEESE & CURED MEAT PLATTER \$75

Selection of cheeses, cured meats, pickles, breads, dips, fruit

FRIED PLATTER BOARD \$75

fries, parmesan, creole aioli (gf,df)

fried chicken, ranch, pickled red onion

jalepeno, corn cheese bites, creole

salt & pepper squid, wasabi mayo, lime, coconut



SEAFOOD PLATTER \$85

salt & pepper squid, wasabi mayo

chilli tiger prawns

freshly shucked natural oysters, green apple vinaigrette

fish goujons, homemade tartare

TACO BOARD (X12) \$85

fish tacos slaw, yuzu coconut yogurt, fresh salsa (df)

or/

pulled lamb tacos slaw, yuzu coconut yogurt, fresh salsa (df)

LOADED FLAT BREADS \$27

(sliced & easily shared)

loaded flatbread - kalamata olive, romesco, feta, pickled red onion, yuzu coconut yoghurt, seeds (dfo)

loaded flatbread - slow braised lamb, capsicum & tomato romesco, pickled red onion, feta, yuzu coconut yoghurt, seeds (dfo)