

# PLATTERS

*50 pieces in each platter serves 8 – 10 people*

**\$60**

*Steamed Shu Mai*

*Cocktail Spring Rolls*

*Vegetarian Samosa's*

*Fish Gougons with our own tartare sauce*

*Flamed Grilled Meat Balls*

*Home made Sausage Rolls*

**\$65**

*Squid Rings Served with tartare sauce*

*Chicken Breast Bites*

*Spinach and Ricotta Pastizzi*

*Fish Gougons with our own tartare sauce*

*Mini Pizza's*

*Gourmet Party Pie Varieties*

**\$75**

*Bruschetta topped with tomato, cucumber and a balsamic dressing*

*Smoked Tasmanian Salmon on buckwheat bellini*

*Prawn Money Bags*

*Arancini Risotto Balls with coriander dipping sauce*

*Pork and Veal Sausage Rolls*

**Mini Party Pies**

**\$85**

*Selection of Norie Rolls served with pickled ginger and wasabi*

*Spring Onion Pancakes with roast duck*

*Indian Kofta Meat Balls with cucumber raita*

*Thai Chicken Patties served with mango chutney*

*Italian Filo Cups with zucchini olive and tomato*

*Indian Curry Puffs and chutney*

**Cheese Platter** **\$70**

**Fresh Fruit Platter** **\$50**

**Antipasto Platter** **\$80**