



PLATTER Menu



PUB FAVOURITES

GOURMET PARTY PIES, SAUSAGE ROLLS, MINI QUICHE, SPINACH & FETA PASTIES AND DIPPING SAUCES.

\$110



ORIENTAL CLASSIC

SAMOSAS, WONTONS, SPRING ROLLS MINI DIM SIMS, AND PORK BITES, DIPPING SAUCES— SWEET AND SOUR AND PLUM.

\$120



SEAFOOD (1)

CRUMBED WHITING, PRAWN TWISTER, BATTERED SCALLOP LEMON PEPPER CALAMARI, CRUMBED CRAB CLAW AND DIPPING SAUCES.

\$140



WRAP AND SANDWICH

VIRGINIA SHOULDER HAM, AGED CHEDDAR CHEESE, PICKLE • TURKISH GRILLED CHICKEN, BACON & AVOCADO AIOLI • WRAP FRESH MIXED SALAD AND AGED CHEDDAR CHEESE • WRAP SMASHED CURRY EGG & COS LETTUCE • TURKISH

\$120



ANTIPASTO SHARE BOARD (GF10)

CLASSIC SELECTION OF AUSTRALIAN MEATS, CHEESES WITH GRILLED MARINATED VEGETABLES, HOMOUMS DIP & TURKISH CRUETS. AUSTRALIAN ITALIAN COLD PRESSED SALAMI, VIRGINIA LEG HAM, CHEDDAR CHEESE, SEMI DRIED TOMATO, GRILLED MARINATED CAPSICUM, PICKLED ONION, KALAMATA OLIVES, TRADITIONAL MIDDLE EASTERN HOMOUMS, GRILLED TURKISH BREAD.

\$130



SOUTHERN STYLE

JALAPENO POPPERS, MAC & CHEESE BITES, BBQ SOUTHERN STYLE WINGS, MOZZARELLA POTATO & CORN BITES, SAUCES SMOKEY BBQ, RANCH.

\$120



SPICY CHICKEN MID-WING

SOUTHERN COATED CHICKEN MID-WINGS WITH BBQ, HOT, RANCH DIPPING SAUCES.

\$120