

## Catering Menu

### Platters

<b>Cheese Platter (Large)</b> Selection 4 cheeses, dried fruits, olives, crudites	\$110.00
<b>Antipasto Platter (Large)</b> Selection 6 meats, 2 cheeses, olives & antipasto	\$90.00
<b>Antipasto Platter (Med)</b>	\$70.00
<b>Fruit Platter (large)</b> Fresh Seasonal fruits	\$90.00
<b>Fruit Platter (Med)</b>	\$70.00
<b>Xlarge Charcuterie/Cheese Boards</b> Personalised boards for special occasions	from \$220.00



### Cold Selection

<b>Rockmelon &amp; Prosciutto*</b>	\$2.50 each
<b>Gin Cured Gravlax Tasmanian Salmon</b> Fresh Tasmanian Salmon cured with Gin & fresh herbs	\$ POA
<b>Vitello Tonato Traditional or Salad*</b> Thinly sliced Veal finished with creamy Tuna sauce and capers	\$ POA
<b>Beef Carpaccio</b> Thinly sliced raw veal, with red onion, shaved Parmesan, rocket & EVOO. (Optional Truffle Oil)	\$ POA



### Salads

(from \$8.00 per head)

<b>Octopus*</b> Fresh Fremantle Octopus, Kifler Potatoes, Celery, Cherry Tomatoes and Italian Dressing	
<b>Prawn*</b> Freshly steamed Exmouth Prawns with Iceberg lettuce, avocado & traditional cocktail sauce	
<b>Caprese</b> Heirloom tomatoes with fresh basil & fiore di latte, Balsamic and EVOO dressing	
<b>Greek</b> Mixed tomatoes, capsicums, Kalamata olives, fetta Cheese & oregano	
<b>Rocket</b> Rocket, pear & shaved parmesan, Balsamic and EVOO dressing	
<b>Chickpea</b> Roasted chickpeas, roasted sweet potato, fetta cheese & basil pesto	



\*Gluten Free & Vegan Options Available

## Hot Selection

Baby Arancini (Assorted Flavours)*	\$2.50 each
Gourmet Party Pies (Assorted Flavours)	\$3.00 each
Mini Quiches (Assorted Flavours)	\$3.00 each
Italian House Made Sausage Rolls	\$3.00 each
Honey & Balsamic Glazed Chicken Nibbles*	\$70.00
Meatball Platter (Chicken Or Meat)	\$90.00
Beef Or Chicken Cutlet Platter*	\$90.00
Crumbed Fish/Squid/Prawn Platter*	\$90.00
Spring Rolls & Samosas Platter	\$70.00

## Pizza / Pasta

Lasagne Disposable Tray*	\$45.00
Lasagne Tray Med*	\$90.00
Lasagne Tray Lge*	\$120.00
Lasagnes made traditionally in house with our own Bolognese sauce (optional Bechamel sauce)	
Pasta Assorted Sauces	From \$8.00 / Head
Choice of pastas & sauces available	
Spinach & Ricotta Canneloni Disposable Tray	\$45.00
Spinach & Ricotta Canneloni Med	\$90.00
Spinach & Ricotta Canneloni Lge	\$120.00
House made cannelloni with tomato & basil sauce	
Pizza Slab (Assorted Flavours)	\$70.00

## Rolls and Sandwiches

Sandwiches and Rolls	From \$6.20 each
Assorted Roll Platter	\$10.00 / Head

## Sweet Selection

Baby Canoli With Custard	\$3.00 each
Whole Cakes (Assorted Flavours)	From \$70.00*
Whole Gluten Free Cakes	\$90.00
Tirimisu Med	\$45.00
Tirimisu Lge	\$90.00

## Large Group Offerings

Roast Beef & Gravy	\$ POA
Roast Pork With Gravy	\$ POA
Roasted Vegetables*	From \$8.00 / Head

## Re Store Grazing Tables

\$ POA



\*Gluten Free & Vegan Options Available Minimum 48 hours notice please. Prices subject to change without notice.