



Silver Platter Menu - \$120 each

Cheese Platter - Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh Berries and Crackers, Lavosh, Nuts and Dried Fruits

Fruit Platter - Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries

Variety Sweet and Dessert – Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

Ribbon Sandwich – Mixed Fillings with Mesclun including Chicken Mayo, Ham Tomato, Cucumber and Cheese Tomato (v)

Assorted Sushi – Salmon, Avocado, Teriyaki, Tempura Prawn Cucumber, Tofu and Tuna on Assorted Nori

Vegetarian Antipasto and Dipping(V)- Hummus Dipping, Spiced Olives Dipping, Grilled Eggplant, Vegetables, Marinated Olives, Pickles, Flat Bread and Crisp such as Grissini, Lavosh or crackers

Gold Seafood Platter Menu - \$350 each

- Fresh Shucked Oysters and Lemon Wedges (GF) 24pcs
- Salmon Sashimi with Soy Sauce , Wasabi Paste
- Grilled Scallops on Shell with House dressing 10 pcs
- Tail on Vanamei Prawns Cocktail with Lemon 2Kg
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli , Mesclun and Chopped Chives
- Balmain Bugs Halves , grilled with Garlic butter and Herbs 10pcs

Platinum Seafood Platter - \$500 each

- Fresh Shucked Oysters and Lemon Wedges (GF)24pcs
- Salmon Sashimi with Soy Sauce, Wasabi Paste
- Grilled Scallops on Shell with house dressing 10pcs
- Tail on Vanamei Prawns Cocktail with Lemon 2kg
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli, Mesclun and Chopped Chives
- Balmain Bugs Halves grilled with Garlic butter and Herbs 10pcs
- Whole Grilled Scampi with Garlic Butter and Herbs 10pcs