

WINTER 2025

# Platters Menu

*Our platters are designed for 10 people*



## SAVOURY / \$76.90

Mini savouries with tomato chutney

## PLANT BASED / \$123

Spiced falafel, marinated olives, red pepper hummus, vegetable dippers, spiced nuts, beetroot and Horopito dip, rice crackers, vegan pesto, stuffed vine leaves and seasonal fruits – GF/Vegan

## ANTIPASTO / \$170

Sliced artisan meats, marinated olives, stuffed pepper dew, hot smoked salmon, marinated feta, shell on prawns, brie, seasonal fruits, pesto, sourdough and crackers

## SEAFOOD / \$170

Hot smoked salmon, coconut fish ceviche, Asian spiced prawns, tuna sashimi, pickled ginger, wasabi, salt & pepper squid, ½ shell oysters, Coromandel smoked fish paté, lemon-crumbed goujons and tartar sauce

## CHEESE / \$164

Selection of local and artisan cheeses, caramelised onion, pear and fig chutney, seasonal fruits, crackers, rice thins and oat cake

## BREADS & SPREADS / \$82

Pumpkin hummus, beetroot and Horopito dip, guacamole, olive oil, balsamic, selection of artisan breads

## GLUTEN FREE BREADS & SPREADS / \$97.40

Pumpkin hummus, beetroot and Horopito dip, guacamole, olive oil, balsamic and crackers

## DESSERT / \$112.7

House made macaroons with a selection of mini desserts and slices

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**BayCatering**

*All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.*