

The Left Bank Cocktail Platters

COLD SELECTION

- Spinach and ricotta quiches with tomato pesto
\$55
- Tomato, chilli and capsicum dip, with toasted Turkish bread and vegetable crudités (gfo)
\$32.50
- Greek style tzatziki dip, with toasted Turkish bread and vegetable crudités (gfo)
\$32.50
- Middle Eastern style hommus, with crispy Turkish bread and vegetable crudités (gfo)
\$32.50
- Mixed sushi platter, with soy dipping sauce (gf)
\$65
- Crispy falafel with smoked salmon, sour cream and dill
\$62.50



WARM SELECTION



- Roast pumpkin, fetta and herb risotto balls with tahini yoghurt
\$57.50
- Gourmet chorizo and cheese sausage rolls, with Beerenburg tomato sauce
\$55
- Gourmet mini pizzas
\$57.50
- Water chestnut and shitake mushroom dumpling with soy and ginger
\$50
- Lamb koftas with green chilli and mint yoghurt (gf)
\$65
- Lemongrass chicken satay skewers with satay dipping sauce (gf)
\$67.50
- Vegetarian curry samosas, with mint yoghurt dipping sauce
\$56
- Thai fish dumplings, with coriander and roast peanut pesto (gf)
\$65
- Crumbed Barramundi goujons with wasabi mayonnaise
\$65
- Vegetarian spring rolls with black beans and nori
\$47.50
- Gourmet meat pies, with Beerenburg tomato sauce
\$61
- Cajun spiced wedges with sour cream and sweet chilli dipping sauce (gf)
\$32

gf = gluten free / gfo = gluten free option

Please note all platter orders are required at least 10 days prior to function day

Each platter contains approximately 25 pieces on each. All prices and selection are subject to change