

DOCKSIDE GROUP



PLATTER UPGRADE OPTIONS

(Made to serve 5 people - we recommend 2 platters per table, minimum orders required)

GOURMET PLATTERS

BREAD & DIPS (\$28)

Grilled Turkish bread with hummus, beetroot dip and olives

VEGETARIAN MEZZE (\$38)

Babaganoush, tzaziki, served with crisp pita bread, carrot and celery sticks, kalamata olives and mixed nuts

SOUTHERN EUROPEAN TAPAS PLATTER (\$55)

Chermoula lamb skewer, salt and pepper squid, Spanish chorizo, roasted haloumi, capsicum involtini, marinated char-grilled baby octopus, flash-fried capers with tomato, parsley and citrus crush with saffron aioli

ANTIPASTO PLATTER (\$35)

Grilled marinated artichokes, eggplant, zucchini and mushrooms, prosciutto ham, Spanish salami, smoked chicken, Roma tomato, Greek feta cheese

VEGETARIAN ANTIPASTO PLATTER (\$25)

Char-grilled marinated artichokes, eggplant, zucchini and mushroom, Roma tomato, Greek feta cheese

AUSTRALASIAN STYLE APPETISER PLATTER (\$60)

Assorted curry puffs, spring rolls, Thai fish cakes, chicken tikka with coriander chutney and raita

SUPERB SEAFOOD SELECTION (\$55)

Two freshly shucked oysters and two king prawns (peeled, head and tail on) served with lemon and cocktail sauce

HOT SEAFOOD PLATTER (\$58)

Tempura prawn, oyster Kilpatrick, salmon croquette, salt and pepper squid with aioli dipping sauce and lemon wedges

SEASONAL FRUIT PLATTER (\$25)

Chef's selection of seasonal fruits

CHEESE PLATTER (\$60)

Chef's selection of Australian handcrafted cheeses with fresh dried fruits, nuts and an assortment of crackers

Please enquire if you have a specific custom platter in mind and our team will be more than happy to assist.