

# Serves 8 - 10 people

### Fruit Platter - \$85

A selection of hand sliced seasonal fruits

### Hot Cocktail Platter - \$95

Assorted mini pies, cocktail sausage rolls, tempura prawns, chicken and vegetable spring rolls, mac and cheese bites. Served with sweet chilli sauce and tomato ketchup

### Fin's House Platter - \$95

Sliced Tasmanian smoked salmon, sliced roast beef, prosciutto, peppered sopressa, authentic blend of vegetables, fetta, marinated olives, dolmades. Served with chef's selection of two dipping sauces, wafer biscuits, toasted turkish fingers

# Trio of Chips - \$65

Spiced potato wedges, sweet potato wedges, beer battered fries. Served with roasted garlic aioli, sour cream and sweet chilli, tomato ketchup

# Asian Platter - \$95

Peking duck spring rolls, mini BBQ pork buns, fried squid tentacles, chicken and mushroom gyozas, coconut prawns, Thai fish cakes. Served with Nam Jim dressing, sweet chilli sauce

### Sliders - \$95

Choice of two slider options:

#### Meat option:

Beef pattie, lettuce, tomato, cheese, pickles, special sauce Karaage chicken ,lettuce, asian slaw, cheese, roasted sesame aioli

#### Vegetarian option:

Garlic and herb roasted mushroom, lettuce, cheese, beetroot relish, special sauce Smokey BBQ jackfruit tenders, lettuce, tomato, guacamole, special sauce





### Seafood Platter - \$115

Prawn and crab rice net spring rolls, crumbed surimi claws, sweet chilli mussels, tempura fish cocktails, salt and pepper squid, tempura scallops. Served with tartare sauce and sweet chilli sauce.

# Vegetarian Platter - \$85

Marinated artichokes, vegetable taquitos, mushroom and green pea arancini, vegetable spring rolls, vegetable curry puffs, vegetable gyozas. Served with Tzatziki and hummus.

### Pizza Platter - \$95

Meatlovers, supreme and italian vegetable pizzas

# Junior Platter - \$70

Hawaiian pizza, chicken nuggets, fish cocktail, chips. Served with BBQ and Tomato sauce

# Baked Goods - \$80

Assortment of danishes, mini muffins, assorted cream biscuits, mini jam donuts, homestyle scones. Served with chantilly cream and jam

# Turkish Sandwich Platter - \$80

Chef's selection of gourmet fillings in finger turkish pide, including vegetarian option

# Cheese Picnic - \$95

Chef's selection of Australian cheese, including brie, camembert, blue and aged cheddar. Served with lavosh, dried fruits, vineripened grapes and quince paste

\* Our specialist Chefs can prepare Gluten Free or vegan platters if required at an additional cost. Please notify staff at the time of booking.

