



# Sundowner

## **\$18 per guest**

### ***Cold selection***

Prawn and avocado tartlets  
Smoked salmon filo cups

### ***Hot selection***

Chorizo potato crisps  
Mini bruschetta  
Seafood wantons  
Vegetable samosas  
Honey Sesame chicken wings

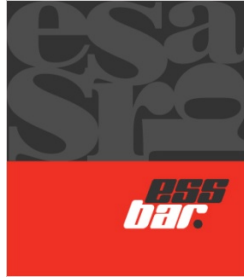
## **\$25 per guest**

### ***Cold selection***

California sushi rolls  
Prawn cocktail with mango salsa  
Coffin Bay oysters with ginger, chilli and lemon grass

### ***Hot selection***

Green curry tiger prawn spring rolls  
Chorizo potato crisps  
Indonesian chicken satays  
Fish and chips in wok boxes  
Mini bruschetta  
Lamb kofta



## Lounge Platters

Platters are not a meal and will serve approximately 10 guests

**Mediterranean platter \$45**

Hummus, Turkish bread, marinated olives, prosciutto, fetta cheese and chorizo

**Sandwich platter \$45**

Variety of mixed sandwiches

**Trio of dips \$45**

3 of the chef's house made dips with Turkish bread

**Beer battered chips \$11**

Basket of chips with garlic aioli and sweet chilli sauce

**Asian platter \$95**

Teriyaki chicken, wontons, prawn spring rolls, sushi, tempura fish, dim sims and samosas

**Hot platter \$95**

Prawn spring rolls, chicken satays, fish goujons, sausage rolls and mushroom puffs

**Cheese platter \$60**

King Island Brie, Gippsland blue, Kervella goats cheese and Maffra cloth bound cheddar served with crackers, dried fruit and quince paste