

**“PLATTERS”**

ALL PLATTERS ARE DESIGNED FOR APPROX. 20 PEOPLE, QUANTITIES CAN BE ADJUSTED

**MINI BRUSCHETTA PLATTER** (20) $40

TOASTED GARLIC CROUTON TOPPED W- FRESH TOMATO, OUR BASIL PESTO AND PARMESAN

**ANTIPASTO PLATTER**: $100

THE CHEF’S SELECTION OF CURED MEATS, MARINATED VEGETABLES, GOURMET CHEESES,

DIPS AND BREAD.

**SMOKED SALMON BRUSCHETTA** (20) $60

OUR GARLIC CROUTON W- SMOKED SALMON, CRÈME FRAICHE & BABY CAPERS

**THAI BEEF SALAD SPOON** (20) $60

TENDER BEEF, FRESH SALAD GREENS CRISPY NOODLES & SWEET CHILLI DRESSING

**BUFFALO WINGS** (20) (GF) $50

SERVED W- BBQ AND BLUE CHEESE DIPPING SAUCES

**ARANCINI BALLS** (20) $60

THE CHEFS OWN HERB AND PARMESAN RISOTTO BALLS W- MILD PEPPERONI AND OUR

SUNDRIED TOMATO AIOLI

**SORRENTO’S TAPAS PLATTER:** (40) $140

TANDOORI CHICKEN, BEEF BITES, BBQ RIBS, CRISPY PORK BELLY,

SPANISH PRAWN & CHORIZO SKEWERS

**COFFIN BAY OYSTERS** (24) (GF)

NATURAL W- FRESH LEMON & SEA SALT $65

KILPATRICK $75

BLOODY MARY SHOTS $85

**SLIDERS** (20 PER PLATTER) $80

DIJON BEEF

TANDOORI CHICKEN

GREEK LAMB

**BAKER’S BASKET**: (60) $130

A SELECTION OF ASSORTED OLD FAVOURITE SAVOURY PASTRIES W- SAUCE TO DIP

**FRIED FINGER FOODS**: (60) $120

A SELECTION OF SPRING ROLLS, DIM SIMS, SEASONED WEDGES & CHICKEN TENDERS

W- OUR FAMOUS SUNDRIED TOMATO AIOLI

**FISHERMAN’S CATCH** (60) $150

BATTERED FISH, PRAWN TWISTERS, SALT AND PEPPER SQUID & CRUMBED SEA SCALLOPS

W- LIME MAYO

**PIZZA & FLATBREAD SQUARES** (15 PER PIZZA) CAFÉ MENU PRICES

**GLUTEN FREE** PIZZA & FLATBREAD SQUARES

**FRESH SANGAS, WRAPS AND ROLLS (10)**  $70

CHICKEN CAESAR WRAPS, HAM CHEESE AND TOMATO SANGAS AND BEEF AND RELISH ROLLS

CUT AND SERVED ON A MIXED PLATTER

**TOASTED FOCACCIA PLATTER (20 ITEMS)**  $70

THE CHEFS SELECTION OF FILLED FOCACCIA BREADS, CUT AND SERVED ON A PLATTER

**CHEESE BOARDS (10)** $65

GOURMET CHEESES, NUTS, FRUITS, BREADS & CRACKERS

**JUMBO CHEESE BOARD** $280

**INDIVIDUAL ITEMS & BOXES**

**SOUP SHOTS** $3.00

ONE OF THE CHEFS HOUSE MADE SOUPS SERVED WARM IN A SHOT GLASS

**FISH & CHIP BOXES** $5.00

W- LEMON & OUR TARTARE

**SALT & PEPPER SQUID BOXES** $5.00

W- FAT FRIES, LEMON & TARTARE

**BUTTER CHICKEN** $6.00

W- LEMON COUSCOUS & PAPPADAMS

**LAMB KORMA** (GF) $6.00

W- BASMATI RICE & PAPPADAMS

**SWEETS**

**MIXED PLATTER OF PETIT TREATS (24)** $70

THE CHEFS SELECTION OF HOUSE MADE SWEET TREATS

**CHOCOLATE FOUNTAIN (20)** $100

FLOWING CHOCOLATE CENTREPIECE W- FRESH SEASONAL FRUITS, MARSHMALLOWS & SHORTBREAD FINGERS TO DIP

**ADULTS ONLY AFFOGATO**

**MIXED PLATTER SPIRITS OVER SORRENTO’S GELATI (20)** $**100**

BAILEYS & MARS BAR, MIDORI & LEMON, FRANGELICO & CHOCOLATE, KAHLUA & COFFEE,

**WHOLE OCCASION CAKES MADE TO ORDER** $ POA

**SEASONAL FRUIT PLATTER** $POA

**CARROT CAKE PLATTER W- CREAM CHEESE FROSTING (30)** $75

**RASPBERRY & WHITE CHOCOLATE MUFFINS (20)** $70

**HOMEMADE BANANA BREAD PLATTER W- MAPLE BUTTER (20)** $70

**BASKET OF SWEET & SAVOURY SCONES SERVED WARM**

**W- CONDIMENTS (20)** $70

**HOMEMADE BISCUIT PLATTER, CHOC CHIP, GRANOLA,**

**SHORT BREAD & ANZACS (20)** $50

**BARISTA MADE TEA AND COFFEE, JUICES & FULL BAR FACILITIES AVAILABLE**

**DINNER PARTIES**

SUN- THURSDAY 40 GUESTS MAX

**ENTRÉE –** CHOOSE 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**ARANCINI BALLS**

THE CHEFS OWN HERB AND PARMESAN RISOTTO BALLS WITH MILD PEPPERONI AND SUNDRIED TOMATO AIOLI

**BEEF BITES**

PRIME AGED BEEF MEDALLIONS, TO SERVED ON A GARLIC CROUTON WITH OUR CREAMY DIJON MUSTARD BUTTER

**SALT& PEPPER SQUID** W- LIME MAYO

**SOUP OF THE DAY** W- GARLIC & PARMESAN BREAD

**MAINS**

**PRIME AGED RUMP STEAK 300gram**

PRIME AGED YEARLING GRADE RUMP CHARGRILLED TO MEDIUM SERVED ON CHUNKY FRIES WITH RICH GRAVY

**PORTUGUESE CHICKEN BREAST (GF)**

TENDER CHICKEN BREAST, MARINATED IN A MILD PORTUGUESE SPICE CHARGRILLED AND SERVED OVER CRISPY GARLIC POTATOES WITH THE CHEFS OWN TZATZIKI

**ATLANTIC SALMON** SERVED ON A CAPER MASH W- A CITRUS HOLLANDAISE SAUCE

**DESERT –** CHOOSE 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**AFOGATO** W- OUR COFFEE GELATI & FRANGELICO

**STICKY DATE PUDDING** W- MARS BAR GELATI & BUTTERSCOTCH SAUCE

**CHOCOLATE BROWNIE** W- SALTED CARAMEL & FOAMED CREAM

 **EATON MESS** W- BERRY S & CREAM

**ALTERNATE DROP $28 / MAIN CORSE- 2 CHOICES ONLY**

**MAIN ONLY $30**

**2 COURSES $45**

**3 COURSES $60**

**WHY NOT TOP IT UP W- SOME PRE DINNER DRINKS & PLATTERS FROM OUR FINGER FOOD MENU ON ARRIVAL**

**BOWLS OF GARDEN SALAD & SEASONAL VEGETABLES TO THE TABLE TO SHARE $3 P/P**

**STREET FOOD**

SUBSTANTIAL STREET STYLE MAIN MEALS FOR A CASUAL TYPE OF EVENT WITH HEARTY STREET STYLE FOOD COOKED & SERVED ON THE VERANDA OFFERING FULL ACCESS TO THE BAR & OTHER FACILITIES OF 5290 $20 P/P

CHOOSE 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**TEXAN BBQ**,- WINGS & RIBS W- OUR BBQ GLAZE

**SOUVLAKI** – GREEK LAMB OR TANDOORI CHICKEN

**FISH & CHIPS** – W- FRESH LEMON & TARTARE

**CHILLI SQUID** – ON A SALAD W- LIME MAYO

**CURRY BOXES** – W- RICE OR COUSCOUS

**NACHOS** – W- BEANS, CHEESE & SALSA

**PIZZAS** – FROM THE CAFÉ MENU

**BURGERS** – WAGYU BEEF OR GRILLED CHICKEN

**SLIDERS**-BEEF, LAMB OR CHICKEN

**WARM SALADS** -STEAK, CHICKEN OR SEAFOOD

**WHY NOT TOP IT UP W- SOME PRE DINNER DRINKS & PLATTERS FROM OUR FINGER FOOD MENU ON ARRIVAL**

BREAKFAST SET MENUS- PRICED PER PERSON

CONTINENTAL BUFFET – CEREAL, TOAST & PASTRIES $12.50 P/P

EGGS & BACON ON TOAST $13.50 P/P

CONTINENTAL W- HOT BUFFET $28.00 P/P

TAILOR MADE OPTIONS AVAILABLE

FRESH JUICE & BARISTA MADE TEA & COFFEE AT BAR PRICES