



PLATTER PACKAGES

PORTOFINOS FUNCTIONS

MEDITERRANEAN

\$100

3 Cheese Arancini
Grilled Chorizo (gf)
Shaved Prosciutto (gf)
House Pickles and Olives (gf)
Roasted Pumpkin, Fetta Tarts
Baked Turkish Bread

SEAFOOD

\$160

Prawn Twisters
Salt and Pepper Calamari (gf)
Fish Goujons (gf)
Smoked Salmon Blini
Individual Prawn Cocktail (gf)

Option: Add Fresh Oysters (\$3)
Natural, Ginger, Kilpatrick or a mix of all

ASIAN

\$150

Beef/Chicken Satay Skewers
Duck Spring Rolls
Assorted Sushi (gf)
Vegetable Samosas
BBQ Pork Bao Buns

Option: Add Nasi Goreng Pails(\$7.5)

all platters are suited to 10 people

DICARNE

\$140

Cajun Chicken Tenders (gf)
Skewered Beef (gf)
Lamb Sliders
5 Spice Honey Glazed Pork Belly (gf)
Beef Cocktail Pie

VEGETARIAN

\$110

3 Cheeses Arancini (gf)
Cauliflower Fritters
Vegetable Samosas
Vegetarian Sushi
Roasted Vegetable Pie

CHEESE

\$150

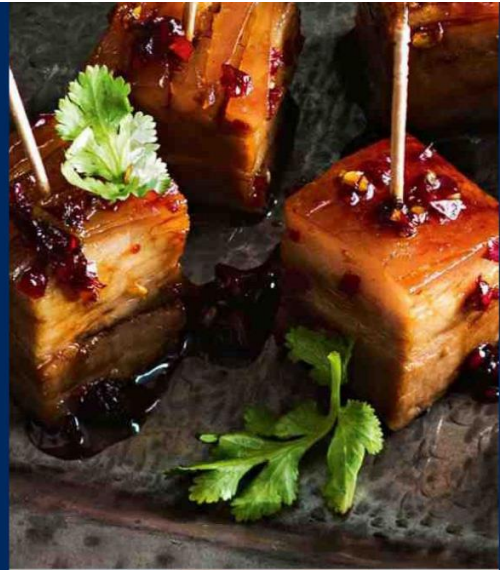
Aged Cheddar
Double Brie
Farmhouse Bleu
House Walnut Bread
Olives
Crispbread
Dried Fruits & Nuts

BREADS & DIPS

\$60

Two Homemade Dips
served with Olives, Pickles and
Toasted Turkish Bread

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DESSERT

\$190

Lemon Meringue Pie
Chocolate Brownie Slice
Passionfruit Mousse Jelly Cups (gf)
Strawberry Cheesecake Tarts (gf)



FRUIT

\$100

Selection of Seasonal Fruits
served with Passionfruit Yoghurt



BREAKFAST

\$120

Roasted Tomato and Wild
Mushroom Quiche
Bratwurst Bacon Rolls (gf)
Ham and Cheese Croissants
Vanilla Chocolate Muffins

CHILDREN

\$100

Chicken Nuggets
Mini Burgers
Fish Goujons
Mini Beef Cheese Burgers
Chips and Wedges

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