

Budget Friendly Platform 28 Classics

\$45.00 Per Head *Minimum 15 guests- Maximum 140*

Shared Entrees:

Marinated Mount Zero olives with house made dips, dukkah and crisp bread (V)

Salt & Szechuan pepper squid with chilli jam (GF)

Chinese style fried chicken ribs with tamarind sweet chili

Choice of the following:

Gourmet Local Beef Burger O'Connor's homemade beef patty with cheese, bacon, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish

Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad

Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.

Potato, Spinach and Sweet Potato Gnocchi

With wild mushrooms in a cream white wine tarragon sauce finished with baby spinach, truffle oil and Parmesan (V)(CN)

Market Fresh fish and chips with salad and tartare

Dukkha Spiced Pumpkin Super Salad

Mixed rice, baby spinach, quinoa, seeds, dried apricot and herbs finished with Meredith goats cheese(V)(VGO)(GF)(CN)

Chicken tikka masala with rice and roti

Chargrilled Chicken On a salad of roquette, roasted hazelnuts, apple, cranberry and crispy bacon finished with parmesan and balsamic reduction

Vegan Chili with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)

Chicken, Roast Pumpkin and Leek Risotto finished with baby spinach, lemon, herb crème

Choice of the following + \$15.00 per-Head

Smoked Paprika and Lime Salmon Fillet On a salad of dressed leaves, chargrilled corn, chickpeas, tomato, herbs and Spanish onion finished with peri peri mayo cream dressing

Porterhouse- O'Connor's 300g Served with a salad of mixed leaves, radish and Spanish onion and chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus