

FUNCTION MENU

PLATTERS

(Serves 10)

Cheese (V) (GFO) - \$120

Assorted Australian cheeses, grapes, quince paste, assorted crackers and crisp bread

Antipasti (GFO) - \$140

Grilled Mediterranean vegetables, marinated olives, grilled halloumi, grilled chorizo, tzatziki, pita bread

Vege Sticks & Dips (VGO) (GFO) - \$85

Carrot, cucumber and celery sticks with hummus, spicy capsicum and tzatziki

Hot Seafood (M) - \$150

Prawn twister, salt and pepper calamari, crab claws, fish goujons with tartare sauce

Chicken Satay (x40) (GF) (CN) - \$140

Grilled marinated chicken skewers with satay dipping sauce

Seasonal Fruit Platter - \$80

Assorted seasonal fresh fruit

Slider Platters (x20) - \$140

Chicken

Grilled chicken breast, lettuce, tomato, cheese, ranch

Pulled Pork

Slow-cooked BBQ pork shoulder, cheese, chipotle mayonnaise

Cheese

All-beef patty, American cheese, pickles, onion, burger sauce

THE
NORTHSIDE
HOTEL

BITES \$70

COLD PLATTER

Served as 25 Pieces

Potato & Caramelised Onion Frittata (V) (GF)

Aioli

Tomato Tartlet (V) (GFO) (CN)

Mascarpone, basil pesto

Beetroot & Goat's Cheese Tart (V) (GFO) (CN)

Crushed hazelnut

Prawn & Avocado Tartlet (GFO)

Jalapeños

Chicken & Pesto Mayonnaise (GFO) (CN)

Toasted baguette

Roast Beef Crostini (GFO)

Chive and pepper cream cheese

HOT PLATTER

Served as 25 Pieces

Vegetable Empanada (V)

Spiced tomato sauce

Spring Rolls (V)

Sweet chilli sauce

Prawn Twisters (I)

Sweet chilli sauce

Pork Dim Sim

Spiced soy sauce

Pork & Fennel Sausage Roll

Tomato chutney

Bolognese Arancini

Aioli