

Platter Menu

AVOCA
HOTEL

Nibbles

ASSORTED CHEF'S DIPS & FLAT BREAD (V) \$27

PLATTER OF CHIPS/WEDGES (GFO) \$32

With garlic aioli, tomato sauce, sweet chilli & sour cream

PLATTER OF ONION RINGS (V) \$32

With chipotle aioli

Platters

*30 Pieces per platter

CRISPY CAULIFLOWER BITES (VG) \$45

With chipotle aioli

CRISPY HERBED PANKO TOFU (VG) \$45

With ginger, shallot & soy sauce

GRILLED & BUTTERED CORN RIBS (GF, V, VGO) \$45

With parmesan & chipotle aioli

MINI TOMATO & BASIL BRUSCHETTA (GFO EXTRA \$5, DF, VG) \$45

With balsamic glaze

PUMPKIN ARANCINI (V) \$55

With truffle aioli

FRIED CHICKEN WINGS \$60

With buffalo, ranch & Korean BBQ sauce

SAVOURY PIES, PASTIES & SAUSAGE ROLLS \$65

With beerenberg tomato chutney

ASSORTED PETITE QUICHES \$65

Cheese & bacon, spinach & feta, cheesy chorizo

ASIAN DELIGHT PATTY \$65

Spring rolls & dim sims with sweet chilli sauce

FLATHEAD FISH BITES \$65

With tartare sauce & fresh lemon

SALT & PEPPER SQUID (GF) \$65

With tartare sauce & fresh lemon

CHICKEN SATAY SKEWERS (GF) \$70

With peanut satay sauce

PORK BELLY BITES \$70

With slaw & Korean BBQ sauce

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free

Platters

AVOCA
HOTEL

*30 Pieces per platter

COCKTAIL HOTDOGS

With tomato & mustard sauce

\$90

SOUTHERN FRIED CHICKEN SLIDER

With cheese, pickle & truffle slaw

\$95

CHEESEBURGER SLIDER

With cheese, pickle, tomato & mustard sauce

\$95

*Suitable for 5 people

CURED MEAT & CHEESE BOARD

Locally cured sliced meat, pickled vegetables, marinated olives, lavosh, crackers, charred Turkish bread & a selection of cheeses

\$80

CHEESE PLATTER (GFO)

Grapes, strawberries, lavosh, crackers & a selection of cheeses

\$70

Pizza Slabs

1 PIZZA SLAB \$60 | 2 PIZZA SLAB \$100 | 12" PIZZA (GF) \$27

PEPPERONI

With mozzarella & a Napoli sauce base

HAWAIIAN

With smoked champagne ham, mozzarella & fresh juicy pineapple on a Napoli sauce base

VEGETARIAN PIZZA (V, VGO)

With spinach, feta, cherry tomatoes, honey-roasted pumpkin & mozzarella on a Napoli sauce base topped with hollandaise

BBQ CHICKEN & BACON

With chicken breast, smoked bacon and mozzarella on a Napoli sauce base, topped with BBQ sauce

MARGHERITA

With fresh tomatoes, basil, mozzarella & olive oil on a Napoli sauce base

Dessert Platters

PETITE PROFITEROLES DIPPED IN CHOCOLATE

\$70

MINI CHURROS

Fresh strawberries, cinnamon sugar with chocolate, caramel & strawberry toppings

\$60

NUTELLA PIZZA SLAB

With pistachios and fresh strawberries

\$65

FRUIT PLATTER

Selection of seasonal fresh fruit & berries

\$65

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