

Platter Components

Minimum Order of 2 dozen canapés and 4 days notice

Price per Person

\$2.50 Options

Tasmanian Smoked Salmon wafers with wild rocket, creme fresh and dill

Seared Tasmanian scallops wrapped in pancetta, with chives and balsamic reduction

Seasonal Vegetable platters with fresh made avocado dip, spicy capsicum and hommus

Individual Spinach and Ricotta filo pastries

Mahogany Creek Chicken satay skewers with JTC's satay sauce

Tandori Chicken skewers grilled with a coconut and corriander dressing

\$3.00 Options

Ceduna Rock Oysters done 4 ways: natural, wasabi mayonnaise, soy oyster glaze, and red wine shallot vinaigrette

King Prawn brochettes grille—d with lemon aioli

Whole roasted Portabello Mushrooms with danish fetta avocado and fresh herb filling

\$3.50 Options

Smoked Salmon dill and cream cheese roulade

Cajun Chicken aioli and baby spinach roulade

Vietnamese Rice Paper Rolls - Choice of Pork, Vegetarian and Prawn served with chilli nam jim sauce dip

\$4.00 Options

Grilled King Snapper goujons with lemon aioli

\$5.50 Options

Amellia Park marinated Lamb skewers macerated in organic garlic, thyme and mattise extra virgín olive oil



DRINKS:

Should you be interested in having certain beverages available for your special function, we would be happy to discuss specific beverage requirements with you.

We have a wide selection of local and imported beers on tap, and a large selection of wines, beers and spirits available to customise your preferences.

Thank you for considering the New Osborne Park Hotel for your next function.

Ph: 9349 3311

E: anna@osborneparkhotel.com.au

Platters

All Platters must be pre-ordered and paid for at least 1 week prior to function.

Each Platter is sufficient for 15 to 20 persons approximately

Asian Persuasion

Spring rolls

Dim sims

Samosa

Money bags

Served with sweet chilli & plum dipping sauces

\$70 per platter

Assorted Party Pies & Sausage Rolls

served with bbq and tomato dipping sauces

\$65 per platter

Sea Lovers

crumbed prawns

fish goujons

salt & pepper calamari

served with lemon wedges,
tartare and seafood cocktail dipping sauces

\$90 per platter

Surf Platter

fish goujons

beer battered fish portions

served with lemon wedges on a bed of greens

\$80 per platter

Vegetarian Delight

mini vegetarian quiche

crumbed chickpea & coriander balls

assorted vegetable batons

turkish bread

served with a choice of two homemade dips

roasted capsicum, roasted eggplant, tzatziki or spring onion

\$70 per platter



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Platters

Cured Meats Platter

sliced premium ham
salami
mortadella
cabanossi
pickled gardeniere (vegetables)
\$85 per platter

Gourmet Cheese & Olives

camembert, brie & vintage blue
all served with kalamata olives, water crackers,
dried fruit and nut sprinkle
\$80 per platter

Cheese & Crackers

quality cheddar cheese served with an assortment of cracker
biscuits
\$50 per platter

Turkish Bread & Dips

served with a choice of two homemade dips
roasted capsicum, roasted eggplant, tzatziki or spring onion
\$50 per platter

Assorted sandwiches or wraps

An assortment of fillings served in white, wholemeal and multi-
grain bread or mountain bread wraps
\$80 per platter

Assorted Pizza/Bruschetta Bites

Crusty Pizza slices with a variety of toppings
\$65 per platter



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