

woolshed platters.

platters

Perfect for informal gatherings or to start off your event, our platters serve 5 – 10 people, 5 being more substantial and 10 being more grazing. Large hot platters have approx. 25 pieces on each platter.

Shearers board (cold) \$30.00 each

A selection of cured & smoked meats, olives, cheese, pickles, char grilled organic sourdough breads & pickled vegetables
(GF) Gluten free bread available on request + add \$3.00

House made dips (cold) \$30.00 each

A selection of our three house made dips served with char grilled organic sourdough bread & Kalamata olives
(GF, V) Gluten free bread available on request + add \$3.00

birthday cakes

We also make birthday cakes in house, these require one weeks notice. Each cake is approx 27cm in diameter which can serve 12 slices for a dessert or up to 25 fingers slices as a canapé or with coffee.

Orange & almond cake with whipped mascarpone, orange segments & pistachio praline (GF, DFO) \$90.00

Chocolate cake with chocolate mousse, covered in chocolate ganache \$90.00

Salted caramel banana cake, sliced banana, mascarpone cream & chocolate shavings \$90.00

Vanilla sponge cake filled with white chocolate ganache, coated in white chocolate \$90.00

Hot tasting platter \$75.00 each

A selection of our hot bar snacks including Semolina crumbed chilli squid, Berkshire pork belly with pineapple chilli salsa, Mushroom & haloumi croquettes (V), Southern fried chicken, arancini balls

Oriental platter \$75.00 each

A selection of lemon-grass chicken steamed buns, BBQ pork bao with kimchi, pulled pork spring rolls, spider crab skewers with miso mayo, vegetarian gyoza with sweet chilli dipping sauce (V)

American platter \$75.00 each

Buffalo wings (500g) with blue cheese dipping sauce (GF), Smoked BBQ ribs (8 points) (GF), Philly cheese steaks, Mac n cheese croquettes, corn bread (V)

Banana cake with banana caramel filling coated in whipped cream \$90.00

You can also bring in your own birthday cake or cupcakes, please note that we do charge a cakeage fee of \$2.50pp, which we cap at a maximum fee of \$75 per event. Woolshed will cut and serve the cake to all of your guests.

Please note 7 days notice is required for Woolshed cakes.

**Please note that for cocktail events dietary requirements must be catered for in the menu choices chosen. **