

# wouldshred platters.

## platters

(Please note platters are only available for functions of 150 guests or less)

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. 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  
(gfo) Gluten free platter available on request + \$15.00

### 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)  
(gfo) Gluten free platter available on request + \$15.00

## cakes

Each cake is approximately 12 inches in diameter which can serve 12 slices for a dessert, or up to 25 finger slices as a canape or with coffee. For larger functions, selected cakes have slabs available for additional serves and can serve up to 40 slices for dessert, or 80 finger slices as a canape (in conjunction with cake purchase only).

### Bugsys carrot cake \$95.00

Spicy carrot cake, fresh grated carrot, creamy Neufchatel cheese frosting with a crunchy walnut wrap  
Carrot cake slab +\$190.00

### Chocolate decadence cake \$95.00

Tennessee mud cake covered in soft chocolate ganache, topped with chocolate curls  
Chocolate mud slab +\$190.00

### Lemon meringue cake \$95.00

Marshmallowy Italian meringue baked into lemon curd base, encased in shortbread (gf)

### Mixed berry cheesecake \$95.00

Baked cheesecake with berry patisserie, topped with a forest blend of raspberries, blueberries & cherries (gf)  
Berry cheesecake slab +\$190.00

### Hot tasting platter \$75.00 each

A selection of chilli fried squid with citrus mayo, beef eye fillet skewers with wattleseed mayo (gf), potato & cheese croquettes (v), lemon & thyme chicken skewers (gf), pumpkin, feta & sage arancini with aioli (v)

### Oriental platter \$75.00 each

Chicken & lemongrass steamed buns (df), BBQ duck bao with kimchi (df), Holy Rollie Chinese pulled pork spring rolls (df), spider crab skewers with miso mayo, vegetarian gyoza with chilli dipping sauce (df)

### American platter \$75.00 each

Pulled chicken taco with pico de gallo, jalapeno poppers (v), Philly cheese steaks in milk buns (v), mac & cheese balls with bacon & chives, fried chicken skewers with chipotle mayo

### Orange clementine cake \$95.00

Flourless cake, whole fresh oranges & ground almonds, white chocolate praline crumb, candied orange & pistachios (gf)  
Flourless orange almond slab +\$190.00

### Raspberry white chocolate decadence \$95.00

White chocolate mud cake, raspberry swirl buttercream, topped with creamy white ganache, white chocolate curls, raspberry macaroons

### Triple chocolate mousse cake \$95.00

Layered white, milk, and dark chocolate mousse, chocolate ganache and chocolate curls  
Chocolate mousse slab +\$190.00

Please note 5 working days notice are needed to order cakes for your event

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