	Platter Menu	AVOCA
	Nibbles	
	ASSORTED CHEF'S DIPS & FLAT BREAD (V)	\$27
	PLATTER OF CHIPS/WEDGES (GFO) With garlic aioli, tomato sauce, sweet chilli & sour cream	\$32
	PLATTER OF ONION RINGS (V) With chipotle aioli	\$32
1	Platters	
	*30 Pieces per platter CRISPY CAULIFLOWER BITES (VG) With chipotle aioli	\$45
	CRISPY HERBED PANKO TOFU (VG) With ginger, shallot & soy sauce	\$45
	GRILLED & BUTTERED CORN RIBS (GF, V, VGO) With parmesan & chipotle aioli	\$45
	MINI TOMATO & BASIL BRUSCHETTA (GFO EXTRA \$5, DF, VG) With balsamic glaze	\$45
	PUMPKIN ARANCINI (V) With truffle aioli	\$55
	FRIED CHICKEN WINGS With buffalo, ranch & Korean BBQ sauce	\$60
	SAVOURY PIES, PASTIES & SAUSAGE ROLLS With beerenberg tomato chutney	\$65
	ASSORTED PETITE QUICHES Cheese & bacon, spinach & feta, cheesy chorizo	\$65
	ASIAN DELIGHT PATTER Spring rolls & dim sims with sweet chilli sauce	\$65
h	FLATHEAD FISH BITES With tartare sauce & fresh lemon	\$65
	SALT & PEPPER SQUID (GF) With tartare sauce & fresh lemon	\$65
	CHICKEN SATAY SKEWERS (GF) With peanut satay sauce	\$70
	PORK BELLY BITES With slaw & Korean BBQ sauce	\$70
	(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free	

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TV .	atters			A	VOCA
СОСК	CCES per platter ATAIL HOTDOGS Omato & mustard sauce			н	\$90
SOUT	[HERN FRIED CHICKE] cheese, pickle & truffle slaw	N SLIDER			\$95
CHEE	ESEBURGER SLIDER cheese, pickle, tomato & mustar	rd sauce			\$95
CURE Locally	Dile for 5 people ED MEAT & CHEESE BO Of cured sliced meat, pickled veg ers, charred Turkish bread & a	getables, marinated olives, lavos	sh,		\$80
	ESE PLATTER (GFO) s, strawberries, lavosh, cracker	rs & a selection of cheeses			\$70
1 PIZ PEPP	ZZA SLAB \$60 PERONI nozzarella & a Napoli sauce bas	2 PIZZA SLAB	\$100	12" PIZZA (GF)	\$27
HAWA	AIIAN	arella & fresh juicy pineapple or	n a Napoli sauce bas	se	
VEGE With s _l	TARIAN PIZZA (V, VG(pinach, feta, cherry tomatoes,	() honey-roasted pumpkin & moz	zarella on a Napoli s	sauce base topped with h	nollandaise
BBQ With c	CHICKEN & BACON chicken breast, smoked bacon a	and mozzarella on a Napoli sauc	e base, topped witl	n BBQ sauce	
	GHERITA resh tomatoes, basil, mozzarella	a & olive oil on a Napoli sauce b	ase		
ľ	essert Platt				
PETI'	TE PROFITEROLES DI	IPPED IN CHOCOLATE			\$70
	CHURROS strawberries, cinnamon sugar	with chocolate, caramel & stra	wberry toppings		\$60
	ELLA PIZZA SLAB bistachios and fresh strawberri	ies			\$65
Selecti	T PLATTER ion of seasonal fresh fruit & be getarian (VG) Vegan (VGO) Veg	erries gan Option (GF) Gluten Free (GF	O) Gluten Free Opti	on (DF) Dairy Free	\$65

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