

THE HISTORIAN

18 COROMANDEL PL.

The below platter are all made in house and require 48 hours notice.

All the following contain 25 pieces per platter.

\$30/platter:

- Hand cut potato chips
- Hand cut sweet potato fries

\$60/platter:

- Mixed fruit platter

\$70/platter:

- Caramelised onion and feta tartlets (C, V)
- Balsamic cherry tomato and goat's curd bruschetta (C, V)
- Duck pate on brioche toast with port jelly (C)
- Vegetarian spring rolls with sweet chilli dipping sauce
- Lamb Koftas with minted yoghurt (H, GFO)
- Smoked Salmon bilini with seeded mustard creme fraiche & black caviar (C)

\$80/platter:

- Sashimi tuna rosettes with sealed salad & wasabi aioli (C, GF)
- Buttermilk Cajun chicken strips
- Oysters - Natural or Kilpatrick
- Triple cheese arancini with tomato sugo (H, V)

\$80/platter cont.:

- Truffled mushroom arancini with salsa verde (H, V)
- Indian curried samosa with minted yoghurt (H, V)
- Leg ham & pea croquettes
- Mixed antipasto table topper
- Yakatori chicken skewers with teriyaki sauce

\$90/Platter:

- Rare beef fillet on crostini with horseradish cream (C)
- Peking Duck Pancakes with hoisin sauce (C)
- Peking duck spring rolls with nuoc cham dipping sauce (H)

\$100/platter:

- Cheeseburger sliders
- Mini hotdogs with sauerkraut & condiments
- Mini chicken Caesar baguettes

The below can be sourced externally with 24 hours notice.

Approximately 50 pieces per platter.

\$60 Platters:

- Bakers selection - Pies, pasties, etc.
- Asian selection - Spring rolls, dim sims, etc.
- Spinach & fetta filo triangles