



Celebrate  
all together,  
your way.



# Platters

All platters serve 10 people

## Fruit \$70 per platter

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Selection of sliced, seasonal fresh fruit

## Antipasto \$150 per platter

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Prosciutto ham, assorted salami, marinated artichoke, balsamic onions, olives, goats cheese, handcrafted dips, grilled vegetables, grissini sticks, hummus and basil pesto dips, artisan bread

## Vegetarian \$160 per platter

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Pepper belles filled with feta cream cheese, marinated olives, grilled artichokes, sundried tomatoes, pickled vegetables, herb roasted vegetables, balsamic onions, cornichons, gherkins, capers, with homemade dips and artisan bread rolls

## Sushi \$175 per platter

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Sushi nigiri tamago, prawn, salmon, inari & tuna. Sushi gunkan maki salmon, tabiko, tuna, mentaiko. Served with traditional condiments; including soy sauce, pickled ginger and wasabi

## Indian \$185 per platter

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Salmon tandoori skewers, vegetable samosa, lamb kebab, spiced prawn cutlets, korma chicken pieces, paratha, mango chutney and riatia

## Asian \$210 per platter

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Grilled chicken with spicy satay sauce, chilli lime prawns, fried shumai, green dumplings with yuzu kosho, vegetable spring rolls, teriyaki salmon and sweet chill sauce

## Meat \$210 per platter

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Prosciutto, coppa, black forest ham, Calabrese salami, Spianata Piccante salami, cornichons & balsamic onions and sundried tomato pesto. Served with sourdough

## Sashimi \$220 per platter

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Tuna, salmon, kingfish, snapper, hapuka. Served with traditional condiments

*Menus current from March 2023 but are subject to change.  
All prices exclude GST and are subject to change.*



# Platters cont.

All platters serve 10 people

## Seafood \$250 per platter

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Green shell mussels, smoked kingfish, fish kokoda, salmon gravlax, garlic prawns, salsa verde, lemon aioli. Served with farmer's loaf and fennel slaw.

## New Zealand Cheese \$250 per platter

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Kikorangi Blue, old Mahoe Gouda, buffalo mozzarella, Ramara, aged cheddar, served with quince paste, honeycomb, lavosh and fine crackers

## European Cheese \$250 per platter

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Gorgonzola, Brie de Meaux, Spanish manchego, comte and aged goat cheese, accompanied by quince paste, oat biscuits, lavosh and fine crackers

## Dessert \$150 per platter

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Chef's selection of sweet treats



G — No added gluten D — Dairy free V — Vegetarian

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**ELLERSLIE**

EVENTS