

Oliver's on James Street

Canapés & Finger Food

All Platters are served with dishes of chefs marinated Olives & Dipping sauces.

Each Platter will serve between 8 and 10 people depending on whether a light bite or substantial serve is required.

Platters are \$95 each and you may choose a maximum of 4 different items per Platter.

- Turkish bread with chef's selection of home-made dips. (v)
- Honey & wholegrain mustard cocktail sausages.
- Spicy chicken wings.
- Samosa's & spring rolls. (v)
- Tomato, mozzarella & basil croustini. (v)
- Cajun potato wedges with sour cream & sweet chili sauce. (v)
- Tempura mushrooms with a sweet chili mayo. (v)
- Mince beef party pies.
- Pork and herb sausage rolls.
- Smoked salmon, cream cheese and chive tartlets.
- Mixed Vol-au-Vents with wild mushroom (v) & prawn cocktail.
- Chicken satay sticks with peanut dipping sauce.
- Salt & pepper calamari.
- Smoked chicken & spring onion croustini.
- Chicken liver pate & red onion on croute.
- Tuna, caper & crème fraiche tartlet.
- Mini bacon & shallot quiche.
- Thai fish cakes with a chili, soy dipping sauce.
- Selection of wood fired pizzas. (Vegetarian choice optional)
- Chef's selection of sandwiches.
- Coconut tempura prawns with sweet chili & coriander aioli.
- Oysters - natural with fresh lemon or "bloody mary" oyster Shots.
- Sesame prawn toast.
- Beef satay sticks, with peanut dipping sauce.
- Moroccan spiced lamb with yogurt sauce and fresh cucumber.
- Asparagus and Prosciutto with aged Balsamic.
- Char-grilled chorizo with feta and baby spinach.
- Wood roasted vegetable & Swiss cheese frittata. (v)

You may also like to leave it to the Chef to create you a delicious selection from the list above including some special items of the day.

