

melbourne cup

TUESDAY 5 NOVEMBER

PARTY PLATTERS

Serves 4

Dips - \$70.00

Hommus, Tzatziki, beetroot dip, spicy capsicum dip, breadsticks, corn chips, lavosh crackers, charred pita, water crackers, carrot batons, cucumber baton

Mezze - \$85.00

Marinated olives, char grilled eggplant & zucchini, fetta, hommus, beetroot dip, charred pita, breadsticks, artichokes, sun dried tomatoes, grill capsicum, strawberries

Cheese - \$85.00

Aged cheddar, Southcape brie, Roaring 40's blue, dried apricots, marinated olives, passionfruit, strawberries, grapes, lavosh crackers, walnuts, water crackers, fig & pecan crackers, quince paste, dried orange

Charcuterie grazing - \$110.00

Pastrami, Danish salami, leg ham, jamon, water crackers, Southcape brie, fig & pecan crackers, Roaring 40's blue, bocconcini, aged cheddar, passionfruit, grapes, dried apricots, marinated olives, strawberries, pickled cauliflower, lavosh crackers, quince paste

SEAFOOD PLATTER

Serves 2 - \$130

½ dozen oyster selection, fresh tiger prawns, smoked salmon, battered Hoki, Togarashi salt & lemon pepper squid, glazed salmon fillet, charred octopus, tempura prawns, chilli mussels, chips, rocket apple salad, lemon, tartare, Cajun aioli

BOOKINGS & PRE-ORDERS

Book your table online at
bundenacsc.com.au/dining/bookings/

To pre-order your party platters
call 02 9523 2115 or
email info@bundenacsc.com.au

