

# TEMPE HOTEL

## FUNCTION FOOD

### PLATTERS

(Approx 10 pax)

#### **Cheese \$110 (V) (GFO)**

Assorted Australian cheeses, grapes, quince paste, assorted crackers & crisp bread

#### **Vege Sticks & Dips \$70 (VG) (GFO)**

Carrot, cucumber & celery sticks with Chef's selection of dips

#### **Vegan Platter \$100 (Vegan)**

Assorted dips, pita bread, crispy brussel sprouts, veggie rissoles, veg sticks, marinated olives

#### **Mediterranean Charcuterie \$140 (GFO)**

Selection of cured meats, pickled vegetables, marinated olives, assorted dips, pita bread

#### **Fresh Seafood \$180 (GF)**

Natural oysters & cucumber dressing, salmon crudo & citrus, fresh king prawns, coconut & lime dressing

#### **Hot Seafood \$140**

Prawn twisters, salt & pepper calamari, scallops in the half shell, fish cocktails, tartare sauce & lemon

#### **Seasonal Fruit Platter \$90 (GF) (Vegan)**

Assorted seasonal fresh fruit

## SKEWER PLATTERS 24PC

#### **Vegetable \$80 (GF) (VG)**

Grilled zucchini, tomato, onion, capsicum, harissa yoghurt

#### **Chicken \$100 (GF)**

Grilled marinated chicken, chiptole mayonnaise

#### **Lamb \$100 (GF)**

Grilled lamb, mint yoghurt

#### **Pork \$100 (GF)**

Grilled pork, bacon jam

# TEMPE HOTEL

## SLIDER PLATTER 24 pcs \$120

### Falafel Slider

Falafel, pickles, aioli, lettuce

### Chicken Burger

Fried chicken, slaw, chipotle mayonnaise

### Cheese Burger

All beef patty, American cheese, pickles, onion, burger sauce

## BITE PLATTERS \$80

Served as 24 pieces per platter

### COLD

#### Potato & Caramelised Onion Frittata (GF) (V)

Roasted Garlic Aioli

#### Tomato Tartlet (V)

Whipped Goats Cheese, Basil Pesto

#### Prawn & Avocado Tartlet (GFO)

Jalapeño

#### Coronation Chicken (GFO)

Curry mayonnaise, coriander, toasted baguette

### HOT

#### Quatro Formaggi Arancini (GF) (V)

Roasted garlic aioli

#### Mushroom Puff Tart (V)

Porcini, truffle chives

#### Prawn Twisters

Chipotle Mayonnaise

#### Pork & Fennel Sausage Roll

Tomato chutney