



## The Woodlands Hotel

### Function Menu – Individual platters – Beer Garden Functions

Each individual platter is designed to be shared between 10-12 guests.

The number of pieces per platter varies between platters due to size. For assistance regarding quantities please speak with our functions manager, Georgia.

<b>Cold selection</b>	<b>Pricing</b>
House made sushi rolls with tuna & mayonnaise (20+ pieces)	\$30
House made sushi rolls with avocado & pickled vegetables (v) (20+ pieces)	\$30
House made sushi rolls with soy chicken (20+ pieces)	\$30
Selection of local and imported cheeses with accompaniments (300g)	\$30
Woodlands house made terrine on croutons with onion jam and cornichons (20+ pieces)	\$25
Tomato bruschetta, extra virgin olive oil and parmesan on grilled baguette (20+ pieces)	\$25
Marinated mixed Mt Zero olives, chargrilled sour dough with one house made seasonal dip and extra virgin olive oil	\$18
Chef's grazing platter – pork crackling, gateaux piments with aioli, smoked almonds, cassava chips with chilli jam, two house made seasonal dips with grilled flatbread	\$25



## Hot selection

## Pricing

Crisp fried panko crumbed prawns with smoked chilli sauce <i>(20+ pieces)</i>	\$30
Vegetable spring rolls with ginger, soy and chilli dipping sauce <i>(20+ pieces)</i>	\$16
Grilled chicken ribs with chilli jam <i>(20+ pieces)</i>	\$22
Large bowl of shoestring fries	\$10
Large bowl of hand cut chips	\$15
Chargrilled slow cooked lamb ribs with sumac & yoghurt <i>(24 pieces)</i>	\$35