

## CATERING MENU

**SWEET & SAVOURY BAKED PLATTER - \$65**  
HOMEMADE BANANA & WALNUT BREAD, MUFFINS & DANISHES

**ANTIPASTO PLATTER - \$90**  
COLD & CURED MEATS W. PROSCIUTTO, SMOKED HAM, SALAMI, PICKLES, OLIVES & SOURDOUGH BREAD

**CHEESE PLATTER - \$90**  
CHEFS SELECTION OF THREE CHEESES, FRESH & DRIED FRUITS, CRACKERS & SOURDOUGH

**VEGETARIAN CRUDITIES PLATTER - \$75**  
CARROT, CUCUMBER, CELERY STICKS, CRACKERS & SOURDOUGH SERVED WITH CHEFS SELECTION OF 3 DIPS.

**FRUIT PLATTER - \$70**  
SEASONAL SELECTION OF FRESH FRUIT & FRUIT SKEWERS

**DESSERT PLATTER - \$65**  
CHEESE CAKE, LEMON MERINGUE PIE, WALNUT BROWNIES

**ORGANIC ROTISSERIE CHICKEN - \$20PP**  
ORGANIC ROTISSERIE CHICKEN SERVED WITH HOUSE-MADE GRAVY AND A CHOICE OF TWO SALADS FROM OUR SEASONAL MENU.

**GOURMET ROLLS & WRAPS - \$6.50PP**  
CHEF'S SELECTION OF GOURMET ROLLS & WRAPS (VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE ON REQUEST).



**FUNCTIONS@ISLESLANE.CO / PH: 07 3124 7270**

OUR PLATTERS FEED GROUPS OF 8-10 PEOPLE. PLEASE ALLOW 48 HOURS NOTICE FOR ALL CATERING ORDERS.