

Platter & Canape Menu

HOT PLATTERS

HOT PASTRY PLATTER (60 pieces) - \$100

Party pies

Sausage rolls

Baked spinach & ricotta tartlets (V)

Chicken empanada's

Vegetable curry samosa (V)

Served with tomato and bbq sauces

HOT VEGETARIAN PLATTER (60 pieces) - \$95

Roasted vegetarian quiche (V)

Three cheese & vegetable filo (V)

Pumpkin and feta arancini (V)

Pea and parmesan frittata (V)

Vegetarian spring rolls (V)

Served with vegetable relish & mild salsa

HOT MEDITERRANEAN PLATTER (60 pieces) - \$160

Rosemary and garlic lamb cutlets (GF)

Marinated chicken drumettes (GF)

Greek meatballs

Chilli and garlic prawn skewers (GF)

Slovakian Chicken skewers (GF)

Served with tzatziki yoghurt and garlic mayonnaise

KIDS PLATTER (Serves 5 Kids) - \$50

Sausage Rolls

Mini Party Pies

Ham & Pineapple Pizza

Nuggets

Chips

HOT MIXED SAVOURY PLATTER (60 pieces) - \$105

Chorizo & chicken chilli skewers (GF)

Beef dim sims

Vegetable curry puffs

Coriander chicken balls

Vegetable and black bean spring rolls (V)

*Served with coriander yoghurt and
sweet chili sauce*

HOT CHEF'S SELECTION PLATTER (60 pieces) - \$105

Thai fish cakes

Moroccan chicken brochette (GF)

Crumbed prawn cutlets

Beef chipolatas wrapped in prosciutto

Goats cheese & caramelised onion quiche (V)

Served with seafood sauce & tomato chilli jam

PIZZAS - All Pizzas can be made GF for an extra \$2

Pepperoni Pizza - \$18

Meat Lovers - \$22

Margherita - \$16

Vege Delight - \$16

Kids Pizza - \$10

BOWLS OF CHIPS

Beer Battered Chips - \$10

Sweet Potato Fries - \$10

C O L D P L A T T E R S

GOURMET SANDWICHES (48 pieces) - \$85

Roast beef with horseradish, Cheddar cheese and pickle (V), Chicken and basil pesto, Avocado (V), Tuna and cucumber, Honey roast ham with Dijon mustard & Curried egg mayonnaise

CRUNCHY VEGETABLES AND DIPS (V) (GF) - \$80

Freshly cut seasonal vegetables with:
Hummus and Guacamole dip

ANTIPASTO PLATTER - \$90

Honey roast ham, salami and pepperoni sausage, Prosciutto with Melon, Grilled eggplant and Kalamata olives & Marinated feta, Matured cheddar cheese, Served with toasted Turkish bread

TURKISH BREAD AND DIPS (V) - \$60

Toasted Turkish bread with:
EVOO and balsamic vinegar, Hummus & Basil Pesto.

SUSHI (60 pieces) - \$105

Seafood, chicken and vegetarian fillings (GF)
Served soy dipping sauce.

VIETNAMESE RICE PAPER ROLLS

(30 pieces) - \$105

Chicken, king prawn and vegetarian fillings with mint, carrot.

Cucumber and glass noodles, served with ponzu dipping sauce (GF)

CHILLED PRAWN PLATTER (60 pieces) - \$120

Shelled king prawns served with:
Lemon wedges & Seafood and tartare sauces
DESSERT PLATTERS

SEASONAL FRUIT PLATTER (serves 15/20 people) - \$80

Trio of Melons, Pineapple, Orange wedges, Kiwi fruit & Strawberries

PETITE SWEETS PLATTER (30 pieces) - \$95

Chef's selection of delicious sweet treats.

CHEESE PLATTER - \$60

Selection of cheeses including
Matured cheddar, Creamy blue & Camembert
Served with dried fruit and water crackers



COCKTAIL MENU

4 Piece	\$20.00 per person
6 Piece	\$30.00 per person
8 Piece	\$36.00 per person
10 Piece	\$40.00 per person

COLD SELECTION

Goats cheese and caramelized onion tart (V)
Roast vegetable frittata (V)
Assorted sushi (GF)
Fillet of beef tartare en croute
Prawn and mango salsa served on a ceramic Chinese spoon
Vietnamese rice paper roll with ponzu sauce (V) (GF)
Chicken liver parfait served in a savory cone
Dill scone with smoked salmon curls and horseradish cream

WARM SELECTION

Party pies
Homemade sausage rolls
Baked spinach & ricotta tartlets (V)
Chicken empanada's
Greek meatballs
Chorizo & chicken chili skewers (GF)
Lamb & vegetable curry puffs
Beef chipolatas wrapped in prosciutto (GF)
Goats cheese & caramelized onion quiche (V)
Roasted lamb lion on pancetta crisp
Coriander chicken balls with sweet chili sauce
Vegetarian arancini with chef's choice of dipping sauce(V)
Moroccan chicken brochette with saffron yoghurt (GF)
Chilli and garlic prawn skewers

SWEET SELECTION

Sticky Date Pudding, Crème Brulee (g/f),
Chocolate Tart, Mini Pavlova or Vanilla Chocolate
Mousse with Strawberry coulis (g/f)

SUBSTANTIAL CANAPE

Individual Serving - \$12 each

Mild creamy butter chicken - with turmeric rice
Asian coleslaw salad - tossed with teriyaki chicken strips
Chicken cacciatore - in a rich red wine, tomato & olive sauce served with pilaf rice
Asian beef noodles - combination beef with Asian vegetables and udon noodles
Fragrant Thai green chicken curry - served with vegetables and jasmine rice
Braised beef - with mushrooms, red wine & shallots served with pilaf rice
Satay pork - pork pieces in a Thai flavored peanut sauce served with saffron rice
Leek & mushroom chicken - served with pilaf rice
Spinach & ricotta tortellini - with Tuscan vegetable sauce

30 person minimum for Cocktail Menu

**Available only for Private Functions
Prices do not include staffing.*



MULBERRY ESTATE

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34 Hamersley Road, Caversham WA 6055 P 08 9379 0344

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ORDER FORM

Platter orders must be placed a minimum 7 days before the event. Business hours 9-4pm Wednesday-Sunday.

Name: _____

Collection Date & Time: _____

Email: _____

Phone: _____

PLATTERS	Quantity	Price	Total
Hot Pastry Platter	_____	\$100	\$_____
Hot Vegetarian Platter	_____	\$95	\$_____
Hot Mediterranean Platter	_____	\$160	\$_____
Hot Mixed Savoury Platter	_____	\$105	\$_____
Hot Chef's Selection	_____	\$105	\$_____
Kids Platter	_____	\$50	\$_____
Antipasto Platter	_____	\$90	\$_____
Crunchy Vegetables & Dip	_____	\$80	\$_____
Gourmet Sandwiches	_____	\$85	\$_____
Turkish Bread & Dips	_____	\$60	\$_____
Sushi Platter	_____	\$105	\$_____
Vietnamese Rice Paper Rolls	_____	\$105	\$_____
Chilled Prawn Platter	_____	\$120	\$_____
Seasonal Fruit Platter	_____	\$80	\$_____
Petite Sweets Platter	_____	\$95	\$_____
Cheese Platter	_____	\$60	\$_____
Pepperoni Pizza	_____	\$18	\$_____
Meat Lovers Pizza	_____	\$22	\$_____
Margherita Pizza	_____	\$16	\$_____
Vege Delight	_____	\$16	\$_____
Chips or Sweet Potato	_____	\$10	\$_____
Kids Pizza	_____	\$10	\$_____
		TOTAL	\$_____

Delivery of platters to your table is subject to change pending the level of orders experience by the kitchen in a similar window of your order. Please note that platters will be delivered to the table as close as possible to your requested time but this must remain flexible to keep the platters hot/cold.

Thank you for your understanding.

I/We give Mulberry Estate permission to debit the credit card details below.

Payment Options: VISA MASTERCARD

Card Number ____ / ____ / ____ / ____

CCV ____ Expiry Date ____ / ____ Signature: _____

Please e-mail order to taphouse@mulberryestate.com.au



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