



## Platters Menu



### MEAT LOVERS

Chicken Tenders  
Meat Balls  
Chicken Satay Sticks  
Ham & Bacon Rolls  
Beer Battered Fries

### VEGETARIAN

Ricotta & Spinach Rolls  
Stuffed Mushroom  
Roasted Vegetable Fritita  
Mini Vegetable Patty  
Onion Rings

### SEAFOOD

Shrimp Tempura  
Fish Goujons  
Salt and pepper squid  
Thai fish cakes  
Beer Battered Fries  
Served with lemon & tartare sauce

### VEGETARIAN ASIAN

Samosas  
Spring Rolls  
Vegetable Money Bags  
Dim Sims  
Served with Soy Sauce & Sweet Chilli Dipping Sauce

**\$60**

**\$60**

**\$50**

**\$50**

### MEDITERRANEAN

Freshly Baked Turkish Bread  
Kalamata Olives  
Grilled Chorizo  
Served with a dip trio of spicy capsicum, humus & olive oil

**\$50**

### ITALIAN

Mini Pizzas  
Garlic Bread  
Olives  
Mini Empanadas  
Grilled Chorizo

**\$50**

### CHEESE

Brie, Blue, Cheddar Cheese  
Parmesan Cheese Balls  
Dried Fruit Salad  
Crackers

**\$50**

### FRESH FRUIT

Selection of seasonal fruit

**\$50**

### TURKISH BREAD

Served with olive oil

**\$20**

#### Please Note:

Each platter serves approximately 10-12 people and must be pre-ordered at least 3 days prior to function.  
To order please call 9328 7062 or email [events@rosemounthotel.com.au](mailto:events@rosemounthotel.com.au)