



THE STAR
SYDNEY

PLATTERS TO SHARE

ANTIPASTO

Marinated olives, Persian feta, chargrilled zucchini, eggplant, asparagus, stuffed peppers, dolmades, babaghanoush, hummus, crusty sourdough, rosemary grissini

CHARCUTERIE

Shaved parma ham, selection of salami, bresoala, cured Spanish chorizo, marinated olives, Piquillo peppers served with pickled vegetables, grissini, lavosh

AUSTRALIAN FARMHOUSE CHEESE

Dried fruits, nuts, quince paste, lavosh

PLOUGHMAN'S PLATTER

Selection of country terrine, duck rillettes, sliced cured meats, antipasto vegetables, pickles and mustard, sourdough, herb foccacia

SLICED SEASONAL FRUIT AND JUICY MELONS

Chef's selection of assorted seasonal fruits

ASSORTED SUSHI AND NIGIRI

Wasabi, pickled ginger and soy sauce

Based on 30 pieced per platter

ASSORTED GOURMET WRAPS AND SANDWICHES

- *Chicken caesar wrap, shredded chicken, avocado cream on rustic ciabatta*
- *Tuna, baby cos lettuce, egg chive mayonnaise, tomato on six seed roll*
- *Grilled marinated vegetables with provolone cheese, basil pesto on olive bread*

CRUDITÉS AND ASSORTED DIPS

Fresh crisp vegetables served with hummus & babaghanoush

PETIT FOURS

Chocolate popping candy truffle crumble, strawberry choux bun, raspberry macaroon and roast pineapple coconut finananciet

**Platters to share are based on 10 guests per platter*