

Royal Exhibition Hotel

Seafood platter

Fish goujons, calamari rings, squid, prawn wontons, wedges, fries & dips

\$70.00 small

\$90.00 medium

\$120.00 large

Cheese platter

A mixture of Australian cheeses, dips, breads, crackers & fruit

\$70.00 small

\$120.00 large

Antipasto platter

Fresh ham & cold meats, dips, olives

sundried tomatoes & char grilled Turkish breads

\$75.00

Dips & breads platter

Hummus, eggplant & capsicum dips served with toasted breads

\$30.00 small

\$55.00 medium

\$80.00 large

Fruit platter

Seasonal fruits, ask chef

\$40.00 small

\$55.00 medium

\$80.00 large

small 5-7 people

medium 8-12 people

large 15 people

Sandwich platters

Mixed sandwiches on whole meal and white with assorted fillings for 10 people

\$65.00

Mixed Turkish & sour dough sandwiches with assorted fillings for 10 people

\$75.00

Sushi platter

Mixed sushi platter for 10 – 12 people

\$85.00

Spring Rolls and vegetarian samosas with dipping sauce for 20 people

\$75.00

Skewers

Satay Chicken \$3.00 each

Marinated Lamb \$3.00 each

Vegetarian \$3.00 each

Mini vegetarian quiches \$2.50 each

All catering enquiries please contact Darren Ford on 9698 2607

cocktail menu

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Fresh king prawns, shelled with garlic & lemon aiol

Freshly shucked Sydney rock oysters, natural

Freshly shucked Sydney rock oysters with shallots & red wine vinaigrette

Fresh mixed sushi & sashimi with soy sauce & wasabi

Baked pear & blue cheese mini tarts (2/serve) H

Smoked salmon topped herb blinis with crème fraîche & mustard cress

Char grilled baby lamb skewers with minted yoghurt & fresh coriander H

Garlic toasted bruchetta topped with rare roast beef, baby rocket & horseradish

Bite & a half homemade beef burger with mature cheese & sautéed onion H

Spicy salt & pepper squid (4/serve) H

Goujons of beer battered flathead fillets with tartare & lemon wedges (3/serve) H

Fresh crumbed calamari rings with chilli lime mayonnaise & lemon wedges (3/serve) H

Tandoori chicken skewers with dipping sauce H

Caramelised onion & cherry tomato mini tarts (3/serve) H

Egg & bacon mini quiches H

Vegetarian mini quiches H

**All orders are for a minimum of 30people * H served hot*

4 choices of either hot or cold \$28.00pp

6 choices of either hot or cold \$34.00pp

8 choices of either hot or cold \$40.00pp

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