

# L I L O

RESTAURANT + BAR + POOLDECK

## PLATTER OPTIONS

PLEASE MAKE YOUR PLATTER SELECTION

### SAVOURY OPTIONS

**\$40.00 PER PLATTER SELECTION**

**PLATTER** - Classic potato wedges served with sweet chilli & sour cream

**\$49.00 PER PLATTER SELECTION**

**PLATTER** - Bread and dips, trio of dips baguette bread sticks and grilled pita

**PLATTER** - Mini bruschetta topped with basil & garlic with tomato & balsamic reduction

**PLATTER** - Vegetarian samosa & dim sum with soy & chilli jam dipping sauce

**PLATTER** - Asian golden fried selection with soy & chilli jam dipping

**\$50.00 PER PLATTER SELECTION**

**PLATTER** - Semi-dried tomato, roasted pumpkin & basil pesto tartlet

**PLATTER** - Spanish onion & kalamata olive tapenade with prosciutto on mini toast

**PLATTER** - Thai fish cakes with a spicy plum & ginger dipping sauce

**PLATTER** - Selection of oven baked mini quiche

**\$55.00 PER PLATTER SELECTION**

**PLATTER** - Tandoori chicken breast pizzas with fruit chutney & coriander

**\$59.00 PER PLATTER SELECTION**

**PLATTER** - Australian mini meat pies, pasties & sausage rolls w/ tomato sauce

**PLATTER** - Arancini balls three cheese and sundried tomato crumbed risotto balls

**PLATTER** - Kara age chicken with Asian dipping sauce

**\$65.00 PER PLATTER SELECTION**

**PLATTER** - Rare roasted peppered beef fillet with horseradish cream en crouete

**PLATTER** - Caramelised beetroot, soft feta & chilli jam tartlets

**PLATTER** - Malaysian style chicken breast satay skewers with chilli cream dipping sauce

**\$69.00 PER PLATTER SELECTION**

**PLATTER** - Salt and pepper calamari with garlic and lime aioli

**\$75.00 PER PLATTER SELECTION**

**PLATTER** - Tempura fried prawns with a lime & coriander cocktail sauce

**\$79.00 PER PLATTER SELECTION**

**PLATTER** - Marinated prawn & feta salsa with rocket on toasted baguette

**PLATTER** - Smoked salmon with caper berry & dill aioli on wafer crackers

**PLATTER** - Coconut prawns with bush tomato jam

**PLATTER** - Antipasto platter with char grilled vegetables, feta, olives and cured meats

**PLATTER** - FNQ cheese board with cheddar, brie, cheese and dried fruit and nuts

### SWEET OPTIONS

**\$49.00 PER PLATTER SELECTION**

**PLATTER** - Tropical fruit platter

**PLATTER** - Tropical fruit skewers

**\$59.00 PER PLATTER SELECTION**

**PLATTER** - Passion fruit cheese cake

**PLATTER** - Chocolate brownies

**PLATTER** - Profiteroles clustered filed and chocolate dipped

**PLATTER** - Caramel slice

EACH PLATTER CATERS FOR 8-10 GUESTS

# PLATTER MENU