



CATERING MENU

Each platter has approx. 30 pieces per platter unless stated otherwise.

Homemade Trio Of Dips 35

with toasted sourdough, carrot and celery sticks (v)
5-6 people

Antipasti Platters 50

with prosciutto, olives, pickled cucumber, pickled onion, sun dried tomato, feta, local and organic house marinated eggplant, zucchini, pumpkin, beetroot, red peppers, sticky balsamic in olive oil, hummus and toasted sourdough.
5-6 people

Grilled Haloumi Bruschetta 80

with tomato salsa and fresh basil (v)

Mini Spanakopita 80

with Tzatziki (v)

Homemade Sausage Rolls 80

with tomato chutney

Stuffed Mushrooms 80

with smoked salmon and house made herb and garlic cheese

Vegan Burger Sliders \$100 X 10 Burgers

with a sweet potato and quinoa patty, hummus, rocket, cucumber, roasted beetroot, carrot, sprouts, mint and smashed avocado on a homemade coconut charcoal bun (v)

Haloumi Burger Sliders \$100 X 10 Burgers

with beetroot tzatziki, rocket, red peppers, cucumber, mint and smashed avo on a turmeric bun (v)

Beef Burger Sliders \$100 X 10 Burgers

with Eva Valley beef, mayo, rocket, camembert, pear, walnut and caramelised onion

Fruit Platter 60

with seasonal fruits

Cake Platter 80

Orange & almond cake with coconut yogurt, fresh orange and syrup
or

Chocolate brownie with mascarpone and fresh strawberries

Jugs 10

Juices or soft drinks of your choice.

ENQUIRIES

Please contact De la Plage on 0415 914 727 or 0403 623 363
or email: delaplage0810@gmail.com