



# 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

## Vegan Burger Sliders x 10 Burgers 100

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 x 10 Burgers 100

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

## Beef Burger Sliders x 10 Burgers 100

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

## Mushroom Sliders (Vegan) 100

## Pulled Pork Sliders (Vegan) 100

## Quiche Platter 80

## Fruit Platter 60

with seasonal fruits

Use our QR code to order



## Enquiries

Please contact De la Plage

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