



Platters

— MENU —



Brothers Ipswich



\$80 *Game Day Platter*

50 pieces - serves 8 to 10 people

Includes Chef's Selection of:

Flame-Grilled Smoky BBQ Meat Balls

King Island Beef Pies

Sausage Rolls

Vegetable Spring Rolls

Assorted Quiche

\$95 *Antipasto Platter*

Serves 10 people

Includes Chef's Selection of:

Brie, Cheddar & Blue (GF)

Marinated Olives (GF)

Flame-Grilled Vegetables (GF)

Charcuterie & Salami (GF)

Dips, Crackers & Grilled Turkish Bread

Seasonal Fruit





\$95 *Premiership Platter*

70 pieces - serves 10 to 12 people

Includes Chef's Selection of:

Grilled Chorizo (GF)

Spring Rolls

Chicken Pies

Panko Crumbed Prawns

Vegetarian Samosas

Mushroom & Chevre Tarts

\$45 *Semi-Final Platter*

30 pieces - serves 4 to 5 people

Includes Chef's Selection of:

Grilled Chorizo

Spring Rolls

King Island Beef Pies

Vegetarian Samosas





\$45 *Pizza Slabs*

18 Pieces

BBQ Meatlovers

Char-Grilled Veg

Supreme

Ham & Pineapple

\$80 *Slider Mini Burger Platter*

20 pieces - serves 20 people

Select two of the following:

Angus Beef, Swiss Cheese & Tomato Relish

Karaage Chicken, Pickled Veg & Sesame Dressing

Pulled Pork & Apple Slaw

Mushroom & Red Onion Salsa with Aioli





Canapés

4 for **\$16.00** per person | 6 for **\$22.00** per person

Char-Grilled Prawn Sticks with Herbed Lemon Oil (GF)

Sugar-Cured Salmon, Fennel Jam, Toast

Arancini, Herbed Napoli, Aioli (V)

Confit Duck, Candied Orange, Rosti (GF)

Goat's Cheesecake with Red Onion Jam

Hervey Bay Scallops with Cauliflower Purée, Speck (GF)

**Crab & Prawn Cakes with Singapore Chilli
Dipping Sauce**

Beef Rendang Spoons (GF)

Prawn Mousse with Rye Bread, Chilli Jam

Rare Beef with Pickled Cucumber, Wasabi Aioli (GF)

Mushroom Tart with Goat's Cheese Mousse (V)

**Flame-Grilled Chicken & Vege Kebabs with
Rocket Pesto (GF)**

