



BOAT CATERING



HOT SEAFOOD PLATTER | 275

grilled prawns, squid, bugs, squid, vongole clams,
grilled and battered market fish, oysters, mussels

COLD MEDITERRANEAN SEAFOOD PLATTER | 240

oysters, cooked chilled prawns, vongole clams, bugs, sashimi, condiments

ANTIPASTI PLATTER | 135

Breads w a selection of homemade dips, Mediterranean marinated
olives, san Danielle prosciutto, duck liver pate, pickled vegetables

CHEESE PLATTER | 120

triple brie, aged cheddar, blue vein served with grapes,
dried fruits, crackers, nuts, honey

OYSTER PLATTER | 120

pacific natural oysters served with shallot & chardonnay vinegar

FRUIT PLATTER | 85

seasonal fruit

T&Cs:

Order must be placed 48h before catering date | Minimum order value \$250

Pick-up from Glass Dining only available 12pm - 5pm

Please keep cold platters refrigerated & consume food within 2h after delivery!

All Platters are best shared between 4PAX