

# FUNCTION

niche

## Cold Platters

### Antipasto and Tapas Platter - CP01 - \$105

Selection of salamis  
Cacciatore sausage  
Prosciutto with melon  
Grilled eggplant with marjoram vinaigrette  
Peri Peri Kalamatta olives  
Marinated feta  
Rosemary and garlic mushrooms  
*Served with toasted pita bread*

### Cold Meat Platter - CP02 - \$105

Cajun chicken breast  
Roast beef  
Double smoked ham  
Hungarian salami  
Cacciatore sausage  
*Served with tomato relish, pickles and salad garnish*

### Turkish Bread and Dips Platter (V) - CP03 - \$65

Toasted Turkish bread with:  
Evo and Balsamic vinegar  
Hummus  
Basil pesto

### Sushi Platter - CP04 - \$105 (60 pieces)

Seafood, chicken and vegetarian fillings.  
*Served with Wasabi, pickled ginger and soy dipping sauce.*

### Cocktail Sushi Platter - CP05 - \$120 (80 pieces)

Bite size sushis with chicken, seafood and vegetarian fillings. *Served with soy dipping sauce*

### Chilled Prawn Platter - CP06 - \$145 (60 pieces)

Unshelled king prawns served with:  
Lemon wedges  
Seafood and Tartare sauces

### Vietnamese Rice Paper Rolls Platter - CP07 - \$105 (30 pieces)

Chicken, king prawn and vegetarian fillings with mint, carrot, cucumber and glass noodles.  
*Served with ponzu dipping sauce*

### Canapé Platter - CP08 - \$115 (50 pieces)

Smoked salmon on dill scone  
Thai prawn and mango salsa on Chinese spoon  
Goat cheese and caramelised onion tartlet  
Assorted sushis  
Vietnamese rice paper rolls (V)

### Chilled Seafood Platter - CP09 - \$165 (60 pieces)

Fresh oysters  
Peeled king prawns  
Marinated half shell mussels  
Tasmanian smoked salmon  
Squid salad  
*Served with tangy seafood dressing and sweet chilli sauce*

### Ribbon Sandwiches Platter – CP10 - \$90 (30 pieces)

Triple layer with fillings of:

Chicken and mayonnaise  
Egg with cress  
Avocado and cream cheese (V)  
Smoked salmon and capers  
Cheddar cheese and pickles (V)  
Tuna and cucumber

### Gourmet Sandwiches Platter – CP11 - \$95 (80 pieces)

With fillings of:

Roast beef with horseradish  
Cheddar cheese and pickle (V)  
Chicken and pesto  
Avocado and cream cheese (V)  
Tuna and cucumber  
Honey roast ham with Dijon mustard  
Curried egg mayonnaise

*\*items marked with (V) are Vegetarian and (GF) are Gluten Free*

open **Wednesday** 7pm – 2am **Friday** 7pm – 3am **Saturday** 7pm – 3am  
Corner Oxford St and Newcastle St **Leederville**  
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## Hot Platters

### Hot Pastry Platter - HP01 - \$105 (60 pieces)

12 pieces per item

Party pies  
Sausage rolls  
Baked herb ricotta tartlets (V)  
Chicken empanadas  
Vegetable curry samosas (V)  
*Served with tomato and bbq sauces*

### Hot Vegetarian Platter - HP02 - \$105 (60 pieces)

12 pieces per item

Fried bocconcini (V)  
Eggplant fritters (V)  
Pumpkin and feta arancini (V)  
Pea and parmesan frittatas (V)  
Vegetarian spring rolls (V)  
*Served with coriander yoghurt and capsicum sauce*

### Hot Mediterranean Platter - HP03 - \$160

(60 pieces)

12 pieces per item

Oregano and garlic lamb cutlets (GF)  
Rosewater and sesame chicken drummettes (GF)  
Greek meatballs  
Chilli and garlic prawn skewers (GF)  
Chicken Slovakian skewers (GF)  
*Served with mint yoghurt and garlic mayonnaise*

### Hot Mixed Savoury Platter - HP04 - \$112

(60 pieces)

12 pieces per item

Chorizo and chicken chilli skewers (GF)  
Beef dim sims  
Lamb and vegetable curry puffs  
Coriander chicken balls  
Vegetable and black bean spring rolls (V)  
*Served with coriander yoghurt and sweet chilli sauce*

### Hot Potato Wedges - HP05 - \$15

Serve 1 – 2 people

*Served with sour cream and chilli sauce*

### Hot Chef's Selection Platter - HP06 - \$120

(60 pieces)

12 pieces per item

Thai fish cakes  
Moroccan chicken brochettes (GF)  
Crumbed prawn cutlets  
Beef chipolatas wrapped in pancetta  
Goat cheese and caramelised onion quiche (V)  
*Served with seafood sauce and tomato chilli jam*

### Niche Hot Platter - HP07 - \$100 (100 pieces)

20 pieces per item

Spring rolls  
Samosas  
Fish goujons  
Salt and pepper squids  
Meatballs  
*Served with 2 sauces (platter may vary slightly)*

## Dessert Platters

### Tortes and Cheesecakes Platter - DP01 - \$85

(Cut into 16/20 portions)

Chocolate mud cake  
Italian torte  
Hazelnut torte  
Cookies and cream cheesecake  
Baileys cheesecake  
Wild berry cheesecake  
Lemon cheesecake  
*\*Each of the above are sold as whole cakes not individual portions*

### Niche Cheese Platter – DP02 - \$95

Serves 10 people

Selection of cheese including:

Matured cheddar  
Creamy blue  
Camembert  
*Served with dried apricot, figs and water crackers*

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