



PLATTERS

VEGETABLE FRITTERS GF, VE - 30

Julienne vegetables, Indian spices, chickpea batter, yoghurt raita

SEASONED WEDGES V - 35

Potato wedges, sweet chili sauce, sour cream

PASTRIES PLATTER - 45

Beef cocktail pies, sausage rolls, pasties, tomato sauce

HOUSE MADE MEATBALLS - 45

Beef meatballs, Napoli sauce, parmesan cheese

SPINACH AND FETA PASTRIES

Golden filo pastry, spinach, feta

WOOD OVEN PIZZAS V, VE OPTIONS - 45

Chefs selection of toppings, house made wood oven pizzas

ARANCINI V, GF - 45

Mushroom arancini, truffle oil, garlic aioli

MAC & CHEESE BITES - 45

Macaroni cheese bake, crumbed and fried, tomato relish

PRAWN CONES - 45

Crispy spring roll pastry wrapped prawns, sweet chili sauce

CHICKEN SKEWERS - 55

Marinated chicken skewers, peanut satay sauce

LAMB KOFTA - 55

Za'atar spiced lamb kofta, tzatziki

SALT & PEPPER SQUID - 55

Fried salt & pepper squid, aioli

YUM CHA V - 55

Vegetable spring rolls, vegetable dim sims, vegetable samosa, sticky soy, sweet chili sauce

ASSORTED QUICHE - 55

Petite quiche, tomato relish

Platters serve 10 pax

To book your function call us on 8244 324, or email hello@mosaichotel.com.au

DIETARY LEGEND

GF – GLUTEN FREE / DF – DAIRY FREE / V – VEGETARIAN / VE – VEGAN