

FOOD

CHEF PLATTER - \$100.00 per platter (Serves Approx 8-10)

SELECT UP TO 5 OF THE FOLLOWING DISHES

- cider battered cauliflower with sweet chilli sauce (v)
- caprese skewers with basil, bocconcini & cherry tomatoes (v)
- haloumi bites with ranch sauce (v)
- panko crumbed prawns with aioli
- buffalo wings with blue cheese sauce (gfo)
- buttermilk marinated fried chicken tenders with chipotle mayo
- house made corn chips with guacamole and salsa roja (vegan/gf)
- chorizo and roast capsicum arancini with hollandaise
- szechuan salt and pepper calamari with black sesame aioli (gf/df)
- crumbed mushrooms with strawberry chilli dipping sauce (Ve)
- kalamata & beef meatball skewers with napoli sauce

(GF) GLUTEN FREE (GFO) GLUTEN FREE
OPTION

(V) VEGETARIAN (VO) VEGETARIAN OPTION

(VE) VEGAN

DRINK

2 HOURS: \$45pp or 3 HOURS: \$60pp

Jansz Cuvee

Clemens Hill Sauvignon Blanc

Bay of Fires Pinot Noir

Cascade Lager

Great Northern Super Crisp

Cascade Premium Light

Willie Smiths Organic Cider

Soft drink

FUNCTION



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TERMS & CONDITIONS APPLY