

# FOOD

**CHEF PLATTER - \$100.00 per platter**

**(Serves Approx 8-10 people per platter)**

**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

# DRINK

**2 HOURS: \$48pp or 3 HOURS: \$65pp**

House Sparkling Wine

House White Wine

House Red Wine

Cascade Lager

Great Northern Super Crisp

Cascade Premium Light

Hard Rated

Soft drink

# FUNCTION



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(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION  
(V) VEGETARIAN (VO) VEGETARIAN OPTION (VE) VEGAN

**TERMS & CONDITIONS APPLY**