



~ CANAPE PLATTERS ~

~ SET MENU ~

• MINIMUM 20 PAX, NO VENUE HIRE

EST.



1860

CORNERSTONE
PORT MELBOURNE

event menus

1 CROCKFORD
STREET, PORT
MELBOURNE
03 9645 1405

PLATTER MENU

ALL OUR PLATTERS CATER FOR 10-15 PEOPLE PER PLATTER

PLATTER MENU

ANTIPASTO PLATTER \$100

OLIVES, FETA, MINI PEPPERS, CORNICHONS, MARINATED MUSHROOMS, CHARGRILLED PUMPKIN, SUNDRIED TOMATOES, CHEF SELECTION OF COLD MEATS WITH OVEN BAKED TURKISH BREAD

CHEF'S COURMET CHEESE PLATTER \$110

LOCALLY SOURCED VIC CHEESE, CHEDDAR, BRIE, GOATS CHEESE, QUINCE, GRAPES & MIXED NUTS, BERRIES, GLUTEN FREE CRACKERS AND GRISSINI STICKS

ASIAN PLATTER (40 PIECES) \$95

VEGETABLE SPRING ROLL, VEGETABLE SAMOSA, HOUSE MADE KIMCHI WONTON & CHILLI PORK WONTON
SERVED WITH HOME MADE CHILLI NAHM JIM & STICKY SAUCE

MARKET MEAT PLATTER (30 PIECES) \$95

CHICKEN SATAY SKEWERS, MINI THAI CHICKEN BALL, LAMB KOFTA
SERVED WITH CUCUMBER YOGHURT, CHIPOTLE SAUCE

FROM THE OCEAN PLATTER (40 PIECES) \$110

SALT & PEPPER CALAMARI, HOUSE MADE ASIAN FISH SPRING ROLLS, PRAWN BAO BUN, TEMPURA PRAWNS

COMPLIMENTED WITH WASABI MAYO & CHILLI NAHM JIM

PACIFIC OYSTERS WITH CHAMPAGNE VINAIGRETTE & SEA GRASS \$4.00 EACH

OR \$36.00 PER DOZEN

SLIDERS IN MINI BROCHE BUNS (20 PIECES) \$90

AUSSIE BEEF, HOUSE MADE PICKLES, DIJON MUSTARD MAYO, CHEDDAR, TOMATO CHUTNEY CRISPY CHICKEN WITH COLESLAW & SNOW PEA LEAF

VEG OPTION - MINI VEG SLIDER, ROASTED VEGETABLE TOPPED WITH A SPICY MAYO

VEGETARIAN PLATTER (40 PIECES) \$95

MINI ARANCINI, VEGETARIAN TARTLET, CORN RIBS, TOMATO AND BOCCONCINI SKEWER

AUSSIE CLASSIC (30 PIECES) \$95

KING ISLAND MEAT PIE, SAUSAGE ROLL
SERVED WITH TOMATO RELISH

CHICKEN PLATTER (30 PIECES) \$95

MINI THAI CHICKEN BALLS, CRISPY FRIED CHICKEN STRIPS, CHICKEN SATAY SKEWERS

PLATED SET MENU

MAIN COURSE ONLY \$42

ALTERNATE DROP OF TWO PRE-SELECTED MAINS

HOUSE MADE GUINNESS BREAD TO SHARE PER TABLE WITH SALTED BUTTER

TWO COURSES \$55

ALTERNATE DROP OF TWO PRE-SELECTED OPTIONS FOR EACH COURSE

ENTREE & MAIN OR MAIN & DESSERT

THREE COURSES \$65

ALTERNATE DROP OF THREE PRE - SELECTED OPTIONS FOR EACH COURSE

ALL MAINS ARE SERVED WITH SHARE SIDES OF DUCK FAT POTATOES , STEAMED VEGETABLE & LEAF SALAD

ENTREE

OLD SCHOOL PRAWN COCKTAIL

MINI SEAFOOD PLATES, 2 OYSTERS, SMOKED SALMON, KING PRAWN, SALMON SASHIMI (EXTRA 3.50 PER PERSON)

MUSHROOM & GOAT CHEESE TARTLET WITH HONEY MUSTARD SAUCE

CHICKEN BANG BANG SALAD

SLICED SOUS VIDE EYE FILLET WITH AVOCADO AOILI AND MICRO HERBS & FRIED SHALLOTS

SEASONAL PEARL COUS COUS SALAD WITH CAULIFLOWER , SNOW PEAS, ASPARAGUS, DICED TOMATO, PUMPKIN, FREEKEH, BASIL & TRUFFLE OIL DRESSING

MUSHROOM & SPINACH ARANCINI WITH BASIL NAPOLITANOSAUCE

MAIN

TWICE COOKED STICKY PORK BELLY WITH HOUSE MADE HONEY SOY STICKY SAUCE TOPPED WITH SNOW PEA LEAF ON A BED OF STEAMED RICE

SOUS VIDE EYE FILLET BEEF TENDERLOIN WITH PORT WINE & GARLIC

CRUSTED LAMB RACK WITH ZUCCHINI, PEA MINT AND FETA SALAD

GLAZED SALMON WITH BROCCOLINI, MUSHROOM & LENTIL SALAD, LEMON BUTTER SAUCE

VEAL CUTLETS WITH SLOW ROASTED TOMATOES, CAPERS AND POLENTA RED WINE JUS

GRILLED CHICKEN BOWL WITH NOODLES FRESH VEGETABLES AND A SPICY COCONUT SAUCE

SPAGHETTI WITH SPICY MEATBALLS

VEGETABLE PARCEL WITH NAPOLI SAUCE

DESSERT

CREME BRULEE

STICKY DATE PUDDING WITH CARAMEL SAUCE

BREAD AND BUTTER PUDDING WITH CREAM ANGLAISE

PANNA COTTA

CHEESE PLATTER PER BOARD \$55.00 FOR 4 PEOPLE

DRINKS MENU

BEER SCHOONERS \$10

Heineken
Stone & Wood
Kirin
Hard Rated

GLASS OF WINE \$11

Prosecco
Sauvignon Blanc
Pinot Grigio
Pinot Noir
Shiraz

BASE SPIRITS \$10

**OTHER DRINK SELECTIONS CAN BE
MADE AVAILABLE ON REQUEST**

1 CROCKFORD STREET, PORT MELBOURNE 3207

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