



The Woodlands Hotel

Function Menu – Individual platters – Beer Garden Functions

Each individual platter is designed to be shared between 10-12 guests.

The number of pieces per platter varies between platters due to size. For assistance regarding quantities please speak with our functions manager, Jesse.

Cold selection	Pricing
House made sushi rolls with tuna & mayonnaise (20+ pieces)	\$30
House made sushi rolls with avocado & pickled vegetables (v) (20+ pieces)	\$30
House made sushi rolls with soy chicken (20+ pieces)	\$30
Selection of local and imported cheeses with accompaniments (300g)	\$35
Woodlands house made terrine on croutons with onion jam and cornichons (20+ pieces)	\$25
Tomato bruschetta, extra virgin olive oil and parmesan on grilled baguette (20+ pieces)	\$25
Asian slaw rice paper rolls w soy chilli dipping sauce (gf df nf) (20+ pieces)	\$25
Marinated mixed Mt Zero olives, chargrilled sour dough with one house made seasonal dip and extra virgin olive oil	\$18
Chef's grazing platter – pork crackling, gateaux piments with aioli, smoked almonds, cassava chips with chilli jam, two house made seasonal dips with grilled flatbread	\$25



Hot selection

Pricing

Crisp fried panko crumbed prawns with smoked chilli sauce (20 pieces)	\$35
Vegetable spring rolls with ginger, soy and chilli dipping sauce (20 pieces)	\$16
Buttermilk marinated fried chicken ribs with tequila mayo (nf) (20 pieces)	\$30
Large bowl of shoestring fries	\$10
Large bowl of hand cut chips	\$18
Pork sage & garlic sausage rolls w tomato sauce(nf) (20+pieces)	\$30
Onion Bhajjis with yoghurt raita and sweet chilli (v) (20 pieces)	\$35
Sourdough, taleggio, sopressa & sauerkraut toasties (nf) (18 pieces)	\$45

SLIDERS

Wagyu beef slider with iceberg, swiss cheese, pickled zucchini, tomato relish & aioli (nf) (12 pieces)	\$70
Pulled pork slider with kim chi, Asian slaw, coriander & Sriracha aioli (nf) (12 pieces)	\$70
Eggplant parmigiana w Napoli & taleggio, rocket aioli (nf v) (12 pieces)	\$70