

**sandwich platters** \$5.50 per sandwich

A selection of white, wholemeal, turkish and wraps.  
Min 6 sandwiches per platter. We suggest 1.5 sandwiches per person.

**option one**

sliced ham, cheese and tomato relish  
chicken, lemon mayo and rocket  
smoked salmon, cream cheese and red onion  
rare roast beef, mustard and mesculin leaves  
avocado and salad  
boiled egg and mayo

**option two**

chicken, lemon mayo and rocket  
rare roast beef, mustard and mesculin leaves  
tuna, cottage cheese and sundried tomato  
zucchini fritter, tabouli and hommus  
caesar wraps  
avocado and salad

**turkish platters**

304 specialises in Turkish style platters which are perfect for all occasions

**cold turkish platter** \$10 per person

selection of homemade dips  
turkish bread  
marinated olives  
fetta  
rice, currants and pinenuts wrapped in vineleaves  
mini zucchini patties  
lentil kofte w fresh mint  
eggplant salsa on toasted croutons

**hot and cold turkish platter** \$15 per person

as above with the addition of..  
marinated lamb and vegetable pide  
mini chicken kebabs  
filo cigars filled with three cheeses

**bbq platters (delivered hot)** \$22 per person

garden salad w avocado, sun dried tomato  
and pine nuts w balsamic dressing  
prawn and mango salad  
304's coleslaw  
traditional potato bake  
sauteed mixed vegetables  
grilled meats - scotch fillet, lamb kofte, sausages  
and chicken breast

**cold platter** \$10.50 per person

tomato and basil bruschetta w toasted baguette  
rocket and ricotta wrapped w grilled eggplant  
thinly sliced rare roast beef w mustard crust  
mini thai chicken and salad crepes  
crudites w blue cheese dip  
grissini sticks

**cold platter w seafood** \$15 per person

tomato and basil bruschetta w toasted baguette  
rocket and ricotta wrapped w grilled eggplant  
thinly sliced rare roast beef w mustard crust  
mini thai chicken and salad crepes  
corriander infused prawns w avocado dip  
smoked salmon wrapped grissini  
w honey, mustard and herb mayo

**salads** from \$25 per bowl

garden salad w avocado, sun dried tomato  
and pine nuts w balsamic dressing \$25  
prawn and mango salad w citrus vinaigrette \$32  
304's home made coleslaw \$25  
traditional caesar w home made croutons  
and fresh parmesan \$25  
fetta and roasted beetroot salad w walnuts  
and grained mustard dressing \$27  
baby chat potatoes w capsicum, onion and  
minted creamy dressing \$25  
tuna nicoise w fresh greens, tomato, olives,  
capers, anchovies and lemon vinaigrette \$27  
thinly sliced beef w asparagus, pine nuts,  
baby spinach and blue cheese dressing \$32  
goats cheese, roasted eggplant and semi dried  
tomato w rocket and balsamic dressing \$32

**PLATTER TERMS:**

The above platters are suggestions. If needed, we can tailor a menu to suit your individual needs.

All platters (with the exception of sandwiches platters) are for a min of 5 people

Platters are supplied on our ceramic plates which are to be returned to 304 on West within two days of your function. A refundable deposit will be required. Otherwise, we are happy to supply disposable platters.

With adequate notice, dietary requirements are happily catered for!



Entree and Main \$38 Main and Dessert \$35 Three Course \$43

entrees (choose three)

macadamia encrusted chicken strips w mango salsa  
king prawn and avocado salad w basil oil  
mushroom bruschetta w melted brie and pinenuts  
flaked blue swimmer crab, shaved zucchini and cherry tomato on angel hair pasta  
goats cheese and sun-dried tomato tart w rocket and balsamic glaze  
citrus marinated salmon carpaccio w witlof leaves  
salt and pepper squid w rocket and lemon mayo

mains (choose three)

chicken breast w herbed gnocchi  
mushroom, spinach and sun dried tomato  
barramundi  
w ribbon vegetables, asparagus and lemon butter  
grilled scotch fillet  
w creamy potato bake, green beans and veal jus  
lamb rack  
mushroom tart and eggplant mash and lamb jus  
pan fried salmon  
w mixed mushroom ragu and fresh artichoke salad  
mixed mushroom risotto  
w truffle oil and steamed asparagus  
apricot stuffed chicken breast  
with cinnamon cous cous and corriander jus  
roast lamb leg  
with roasted root vegetables and minted gravy  
pistachio stuffed turkey  
with potato and leek bake, asparagus and cranberry jus  
pan fried red snapper  
and haricot beans sauteed with basil and vegetables, and tomato confit  
whole peppered eye fillet  
sweet potato cakes, sauteed spinach and veal jus

desserts (choose three)

flourless chocolate torte  
w vanilla bean sauce and ice-cream  
hot chocolate fondant  
w raspberry coulis and ice-cream  
lemon meringue pie  
w cream  
individual pavlovas  
w fresh fruit, cream and passionfruit syrup  
baked cheesecake  
w blueberry sauce and ice-cream  
tiramisu  
and fresh strawberries  
christmas pudding  
w home-made custard

FUNCTION TERMS:

\$1000 minimum spend / The cafe will be exclusive to you and your guests from 6pm to 11pm / BYO beer and wine only (no soft drink) / Coffee, tea and soft drink are charged at our regular cafe prices / We do not charge corkage or 'cakeage' / With adequate notice, dietary requirements are happily catered for!

## CANAPE LIST

### \$2.10 per person

Selection of dips with house made turkish bread  
Bruschetta on mini toasted baguettes  
Button mushrooms stuffed with basil and ricotta  
Roasted eggplant, zucchini and ricotta rolls  
Mini zucchini fritatta  
Cheese and filo cigars  
Mini herbed falafels with hummus  
Cherry tomato and boconccini tartlets  
Leek and gruyere cheese frittata

### \$2.80 per person

Honey and Soy chicken skewers with sesame seed crust  
Thai chicken balls with ginger soy dipping sauce  
Thai chicken and vegetables wrapped in a coconut crepe  
Brie cheese, pine nut and mushroom bruschetta  
Roast beef rolled around pesto and rocket  
Salt and pepper squid with tartare  
Blue cheese and caramalised onion on puff pastry  
New potato filled with sour cream, chives and salmon roe  
Smoked salmon mini quiches  
Macadamia crusted chicken strips with mango salsa  
Marinated salmon and cucumber tartlets  
Saffron risotto balls filled with parmesan cheese and tomato puree  
Zucchini and fetta fritters with yogurt

### \$3.30 per person

Herbed piklets with pear and blue cheese topping  
Thinly sliced roast beef on truffled potato cakes  
Marinated lamb skewer with garlic yoghurt sauce  
Smoked salmon with mustard and dill mayonnaise atop a water cracker  
Smoked salmon and avocado tartlet  
Basil infused prawns on avocado topped with salmon roe  
Prawns wrapped in shredded pastry with mango salsa  
Coconut prawns with sweet chilli and ginger sauce  
Grilled prawn skewers with tequila mayonnaise  
Crab cakes with smoked tomato emulsion  
Tomato chilli and corriander oysters

### Sandwich Platters \$50

A range of gourmet finger sandwiches  
Each platter caters for approximately 12 people