

The Oyster Bar

Holdfast Shores Glenelg | www.oysterbar.com.au

Cocktail Platter Options for Temptation Sailing **

Oysters Natural \$45 (36 pieces) - fresh Coffin bay oysters served with lemon

Oysters Mixed \$55 (36 pieces) - your choice of 3 of the following Natural styles:

Natural – straight up with lemon

Thai - coriander, mint & spicy Thai dressing)

Oliver - Shallots & Red Wine Vinegar

Caviar - Salmon Roe & Sour Cream

Atlantic - Smoked Salmon with sour cream & chives

Extra sauce options \$1.00 each - cocktail, wasabi or Balsamic & olive oil.

Mini Bruchetta's \$25- tomato, basil, red onion, drizzled with balsamic & olive oil & served on mini toast.

Smoked Salmon \$40 - Smoked Atlantic Salmon, sour cream & chives served on mini toast.

Cold Marinated Seafood Platter \$45 - baby octopus, chilli muscles, prawns, calamari rings, 12 oysters natural & bell peppers.

Dips Platter \$35 - trio of house dips, balsamic & olive oil served with crackers, grissini & fresh Turkish bread.

Antipasto Platter \$45 - eggplant, semi sundried tomatoes, kalamata olives, bell peppers, feta, salami, prosciutto, grissini & mini Ciabatta biscuits.

Cheese Platter \$35 - trio of cheeses, Mersey Valley, Swiss & Camembert, crackers, kalamata olives, nuts and dried fruit.

Fresh Fruit Platter \$35- Selection of fresh seasonal fruit.

** Please note all platters are subject to availability by The Oyster Bar. Please Contact Kirsty Carter (Functions Coordinator) for availability.