

# FARMERS

— H O M E —  
H O T E L

## Farmers Platter Menu

### Ploughman

\$80

10 pieces of each

Cocktail Spring Rolls  
Samosa  
Arancini Balls  
Spicy Buffalo Wings  
Party Pies  
Satay Chicken Skewers

### Farmers Corral

\$100

10 pieces of each

Garlic Chicken Tenderloin  
Chill Fried Shallot Salt & Pepper Squid  
Arancini Balls  
Spicy Chicken Wings  
Minted Lamb Skewers  
Beef Meat Balls

### Sliders

#### Beef

\$50

15 per platter

Beef, Cheese, Lettuce, Garlic Aioli & Relish

#### Pork

\$70

15 per platter

Pork, Cheese, Lettuce, Garlic Aioli & Relish

#### Pork & Beef

\$100

10 x Pork & 10 x Beef per platter

Pork & Beef, Cheese, Lettuce, Garlic Aioli & Relish

### Farmers Appetizer

#### Vegetarian

\$90

Grilled Mediterranean Vegetables  
Olives  
Crackers  
Dips  
Turkish Bread  
Dolmades - Stuffed Vine Leaves  
Crudites - Fresh Seasonal Vegetables

#### The Grazier

\$130

3 Cheeses - 2 Soft & 1 Hard  
Cured Meat  
Dried Fruit  
Crackers  
2 Dips  
Turkish Bread

#### Cheese Board

\$60

1 Soft & 1 Hard Cheese  
Quince Paste  
Crackers

#### Prawns

\$60

Bucket of King Prawns (1kg)  
Served with Homemade Tartare Sauce & Lemon

#### Hot Seafood Platter

\$150

Serves 10 -12 People

Battered Scallops  
Battered Flathead Pieces  
Prawn Cutlets  
Salt & Pepper Squid  
Prawn Dumplings  
Served with Homemade Tartare Sauce & Lemon