



# **THE CHERRY TREE HOTEL**

## **COCKTAIL MENU**

5 Pieces **\$20** • 7 Pieces **\$27** • 10 Pieces **\$36**

- **OYSTERS NATURAL**
- **SWEET CHILLI PRAWN SKEWERS**
- **CHORIZO TOAST** w/ guacamole
- **HOMEMADE BEEF SAUSAGE ROLLS**
- **SMOKEDS SALMON BUCKWEAT BLINI** w/ crème fraîche
  - **STUFFED MUSHROOM** w/ ricotta and spinach
  - **EGG TARTS** w/ bacon chorizo or mushroom
- **HOUSEMADE SUSHI** w/ chicken, salmon or vegetable
  - **SPRING ROLLS** (vegetarian)
- **COCONUT CHICKPEA CURRY** w/ yoghurt raita
  - **THAI BEEF SKEWERS**
  - **STICKY PORK RIBS**
- **KOREAN FRIED CHICKEN TENDERLOINS**
- **VEGETABLE FRITTATA**
- **WHITE CORN TACOS**  
(Crispy chicken, beef brisket,  
portobello mushroom or pulled pork)



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## **SHARED PLATES and PLATTERS**

**SERVES 4-6**

### **PLOUGHMANS PLATTER**

Salami, Prosciutto, Ham, Cornichons, Olives,  
Roast Vegetables & Sourdough Bread

**\$50**

### **CHEESE PLATTER**

Aged Cheddar, Blue Cheese and Brie  
w/ Muscatels, Crackers and Cheese Sticks

**\$50**

### **SEAFOOD PLATTER**

Al Diablo Mussels, Salt & Pepper Calamari, Sweet Chilli Prawns

**\$50**

### **SMOKED BBQ PLATTER**

10 hour slow cooked Beef Brisket, Braised BBQ St Louis Pork Ribs,  
Asian Pulled Pork with Chilli Jam

**\$50**

### **CHICKEN PLATTER**

Panko Breadcrumbed Popcorn Chicken,  
Korean Fried chicken, Cajun Tenderloins

**\$50**

### **SWEETS PLATTER**

Lemon Curd Slice, Chocolate Brownie, Sticky Date

**\$50**

### **DIPS PLATTER**

3 House Made dips w/ Oven Roasted Garlic Bread

**\$40**

### **FRUIT PLATTER**

Selection of Seasonal Fruit

**\$40**