

# Sixteen Antlers Rooftop Bar Share Platter Menu

## Artisan Cheeseboard – Regular | Extra Large

28/140

Served with baby pear, crisp breads, quince, guindillas, fig jam, muscatel, Byron Bay Tintenbar Triple Brie, Cow's milk, N.S.W, Charlton's choice blue, Cow's milk, Vic. Kris Lloyd Saltbush chevre, Goat's milk. S.A

## Charcuterie Board - Regular | Extra Large

28/140

Salami, prosciutto, pork rillettes, pickles, fig paste, guindillas, crisp breads

## Mini Brioche Sliders | 10 pieces per platter

60

Saffron spiced grilled chicken, crunchy slaw, yoghurt  
Herb roasted lamb, shaved cucumber, minted yoghurt

## Tapastry | Share Plates Suitable for 10 people



49

Vietnamese style barramundi spring rolls, smoked soy, lime (10)  
Stone roasted bread and dips, roasted pumpkin, garlic, baba ganoush (V) (20)  
Zaatar spiced chicken skewers, pomegranate yoghurt, mint, lemon (15)  
Crumbed mozzarella, herb aioli, parmesan, micro herb (30)  
Beetroot and goats cheese arancini, herb aioli, parmesan (V) (20)  
Greek style twice cooked chicken wings, fetta, oregano, lemon (1.5 kg)  
Chefs selection sweet treats (various options available) (15)

## Sides 10

Spiced bar nuts (V/GF/N)  
Fries, aioli (V)  
Parmesan fries, truffle oil, aioli (V)  
Greek style fries, oregano salt, fetta (V)  
Crispy onion rings, herb aioli, herb salt (V)

