



**ULTIMO**  
CATERING + EVENTS

**KALGOORLIE CUP**  
SATURDAY 3RD OCTOBER 2020  
**FOOD PLATTERS**

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**Platter Menu (All platters are for 6 Persons)**

**Cold Platter – \$170**

Chicken Poke Bowl: Spicy chicken, rice, kale slaw, edamame, avocado, ponzu sauce, hijiki, sushi rice, corn (GF, DF)  
Rare roast beef, horseradish crème, rocket, encroute  
Pumpkin feta tart, free range egg, saffron mayo (v)  
Honey soy marinated, chicken drumettes  
Prosciutto rolled turkey Ballantine, cranberry jam

**Seafood Platter – \$170**

Exmouth prawn tails  
Albany oysters  
House smoked salmon  
Raspberry pickled Fremantle octopus  
Pickled green lip mussels fresh lemon & lime

**Sushi Platter – \$80**

Collection of sushi, with wakami, soy & ginger (V, GF included)

**Antipasto Platter – \$88**

Marinated artichoke, Ultimo dip selection, Turkish croutons, assorted cured and roasted meats, country vegetable frittata, orange infused olives

**Cheese Platter – \$110**

Local and imported cheeses, aged cheddar, blue, brie, quince paste, dried fruit, toasted nuts, Barossa bark

**Hot Platter – \$170**

Authentic chicken and beef satays, peanut sauce  
3 bite beef and red wine pie, tomato ketchup  
3 bite pumpkin, feta, saffron, arancini, Vincotto mayo dip (V)  
Ultimo's famous Herb & parmesan crumbed lamb cutlet, with tomato chutney

**Substantial Hot Box**

Buttermilk fried chicken, southern slaw, chipotle mayo

All platters to be delivered in biodegradable trays and lids

**Pre-order before Wednesday 30th Sept 2020**  
Please email all orders to [peter@ultimogroup.com.au](mailto:peter@ultimogroup.com.au)  
For any information please call Peter on 04 17 997 484

