



# the MENU

## COCKTAIL CANAPÉS

Select:

3 units: \$25pp (min. 60 pax)

5 units: \$36pp

6 units: \$45pp

Menu:

panko prawn nigiri, yuzu kosho

porcini truffle arancini, napoli sauce, parmesan (ve)

crisp-netted spring roll, sweet chilli relish (gf, vg)

king prawn rice paper parcel, fresh herbs, hoisin dip (gf)

smoked beef crostini, horseradish mousse

avocado seaweed nigiri, soy dip (ve)

serrano melon skewer, balsamic glaze

petite samousa parcel, spiced peach chutney (ve)

petite pork sausage roll, toasted fennel, tomato chutney

avocado cicchetti, charcoal sourdough, fresh herbs (ve)

italian roma basil cicchetti, fresh basil (ve)

petite vegetable tart, smoked cheddar, fresh herbs (ve)

marinated tofu rice paper parcel, hoisin dip (gf, vg)



# the MENU

## ROAMING COURSES

Select:

3 units: \$45pp

4 units: \$48pp

6 units: \$58pp

Menu:

slow-braised harvey beef brisket, paris mash, brisket au jus  
portabello truffle casarecce, parmesan (ve)

penne arrabiata, italian sausage, kalamata olives, chilli

slow-braised beef brisket bao slider, pickled vegetable,  
fresh herbs

mediterranean foccacia slice, sun-dried tomato, feta,  
kalamata olives, rocket (ve, *served cold*)

crispy roast pork belly, vietnamese vermicelli salad

spanish vegetable paella (gf, ve)

wok-tossed fragrant fried rice (gf, ve)

canton egg noodle, crispy wonton, bokchoy

smoked wagyu crostini, horseradish mousse

sesame falafel, herb tahini, moroccan chickpea salad (gf, ve)

north indian butter chicken, basmati rice

poached chicken papaya salad bowl, fresh herbs