



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, vn)

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

smoked beef crostini, horseradish mousse

cheeseburger arancini, spiced roma relish, parmesan

avocado seaweed nigiri, soy dip (ve)

petite sesame prawn toast, soy dip

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)

moroccan-spiced falafel, caramelised peach chutney (gf, vn)

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

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



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, herbs

fragrant chicken bahn mi, nước chấm

mediterranean foccacia slice, sun-dried tomato, feta,

kalamata olives, rocket (ve, *served cold*)

thai green vegetable curry, fragrant Jasmine steamed rice (ve)

crispy roast pork belly, vietnamese vermicelli salad

spanish vegetable paella (gf, vn)

wok-tossed fragrant fried rice, spring roll (gf, vn)

canton egg noodle, crispy wonton, bokchoy

smoked wagyu crostini, horseradish mousse

sesame falafel, peach relish, moroccan chickpea salad (gf, vn)

north indian butter chicken, basmati rice

poached chicken papaya salad bowl, fresh herbs