

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 Tasmanian salmon, native finger lime pearls, dill
smoked beef crostini, horseradish mousse
cheeseburger arancini, spiced roma relish, parmesan
beetroot macadamia mousse, wattleseed crisp (ve)
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)
marnated tofu rice paper parcel, hoisin dip (gf, vn)



the MENU

ROAMING COURSES

Select:
3 units: $45pp
4 units: $49pp
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
spiced chicken skewer, lemon myrtle garlic glaze
fragrant lemongrass beef 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, fresh herbs (ve)
crispy roast pork belly, vietnamese vermicelli salad
spanish paella de verduras (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