

Sample Cocktail Menu

Cold Canapé items

Df – Dairy Free, Nf – Nut Free, Gf – Gluten Free

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House cured salmon with savoury lemon curd and pickled fennel (gf, nf)

Rose scented and compressed watermelon with clear tomato jelly and ashed goats curd (gf, nf, veg, vegan optional)

San Daniele prosciutto with roasted peach, ricotta and vincotto (nf)

Duck liver parfait, sauternes gel and toasted brioche (nf)

Cassava cracker with pulled pork and smoky chipotle sauce (gf, nf, df)

Seared tuna tataki with dashi jelly, sesame trio and miso mayonnaise (gf, df)

Smoked eggplant and coriander relish with candied cashews (gf, veg, nf)

Toasted sourdough with cured tomato, buffalo milk mozzarella and white anchovies (nf)

Open Reuben sandwich with house made pastrami, sauerkraut and Russian dressing on toasted rye (nf)

Hot Canapé items

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Seared scallops with chorizo and toffee apple (gf, nf)

Pulled beef and potato croquettes with jalapeno mayonnaise (nf)

Arancini, traditional Italian rice balls served with lightly spiced napoli (can be veg, nf)

Steamed prawn har gow with black vinegar dressing (df)

Four cheese polenta with slow roasted tomato jam and roasted garlic aioli (gf, nf)

Pissaladiere, caramelised onions, olives, garlic and anchovies on puff pastry (nf)

Sweet corn and coriander fritters with chilli jam (veg, nf)

Mini gao bao of crispy fried soft shell crab, green papaya salad and crushed peanuts (df)

Truffled mac and cheese croquettes (veg, nf)

Caramelised pork belly with coriander and mint, chilli vinegar and crisped wonton skin (nf, df)

Substantial Canapé items

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Salad of smoked and seared ocean trout, Thai herbs and caramelised tamarind dressing (gf, nf, df)

Twice cooked pork belly with pickled vegetable slaw (gf, nf, df)

Smoked eggplant and Israeli cous cous salad with pomegranate and za'atar (veg, vegan, df)

Korean fried chicken slider with ssamjang sauce and kimchi (nf)

Pulled wagyu beef brisket gao bao with smoked barbecue sauce and coleslaw (nf)

Butter chicken curry with basmati rice and grilled roti (nf)

Mejadra – spiced basmati rice and green lentils with crisped onions (veg, vegan, df)

Dessert Canapé items

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Mini lemon meringue tarts with raspberry (nf)

Yoghurt panna cotta with citrus salad (gf, nf)

Salted butter caramels (gf, nf)

Strawberry and guava pate de fruit (vegan, df, nf)

Mini salted chocolate tarts (nf)

Passionfruit macarons (gf)

Yuzu and vanilla marshmallows (gf, nf)

Mini black forest trifle (nf)

Coconut chia pudding with macerated strawberries (vegan, df, nf, gf)

Kahlua and dark chocolate truffles (nf, gf)