

*antipasto:*

San Jose cured meats (pancetta, prosciutto, saucisson, sopressa, bresaola etc), South Australian cheeses, house made pickles, McLaren Vale olives, hummus and Uraidla sourdough.

*canape selections:*

Smoky Bay oyster, finger lime, bay oil

Coorong Mullet escabeche toast

Pumpkin taco, almonds, roasted garlic lemon dressing

Nduja and fior di latte tart

Potato puff, baba ghanouj and chives

Beef tartare cracker, horseradish

Lamb arrosticini, lemon and rosemary

Mushroom skewer, roasted pumpkin glaze

Chicken liver parfait croustade

*dessert canapes:*

Lemon curd and raspberry tart

Churros and hazelnut chocolate sauce

Rhubarb creme patisserie éclair



*\*All menu items are examples only, and may vary from seasonal availability*