



Canapes

SEAFOOD \$8 PER BITE

SCALLOP SERVED IN SHELL WITH PISTACHIO AND LEMON (N,GF)

PRAWN RICE PAPER ROLL WITH SATAY DIPPING SAUCE (DF,GF)

PRAWN DUMPLING WITH CHILLI OIL AND BLACK BEAN VINEGAR (DF)

MISO SALMON SKEWER WITH SHISO (GF)

*BARRAMUNDI CEVICHE ON CRISP WITH CITRUS AND CHILLI (GF,DF) SALMON
TACO (DF)*

FISH PIE

SALMON RILLETE EN CROUTE WITH FRIED CAPERS AND DILL

MARRON, BEETLE LEAF, SHRIMP, CARAMEL, POMELO AND ASIAN HERBS (DF,GF)

CRAB WITH CRÈME FRAICHE AND AVOCADO ON WITLOFF

BEEF \$6 PER BITE

THE ORGANIC CHEESEBURGER (GF OPTION +\$2)

BEEF SKEWER, BLACK PEPPER, DRY PORCINI WITH BEARNAISE (GF)

BEEF TARTARE ENCROUTE (DF)

BEEF AND CARAMALISED ONION PIE

TATAKI, BLACK RICE NIGIRI, GREEN GINGER, KUPI AND CHIVE (DF,GF)

MASAMAN BEEF CURRY PUFF (N)





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CHICKEN \$6 PER BITE

*CHICKEN SATAY SKEWER WITH SATAY SAUCE (DF,N)
STEAMED CHICKEN SIU MAI WITH FLYING FISH ROE AND SHALLOT
CHICKEN GYOZA, PICKLES AND VINEGAR
CHICKEN LIVER PATE EN CROUTE WITH TANGERINE
CHICKEN RICE PAPER ROLL WITH SWEET CHILLI (N)
CHICKEN SANDWICH, AVOCADO, DILL, PARSLEY AND LEMON (N)
KOREAN FRIED CHICKEN WITH SESAME KIMCHI (GF)
FRIED CHICKEN, TEXAN SEASONING WITH RANCH MAYO
CHICKEN AND CASHEW BEETLE LEAF, COCONUT, TAMARIND,
SHRIMP WITH MINT DRESSING (N)
POACHED CHICKEN, LEMON, CRÈME FRAICHE, BUTTER LETTUCE, PISTACHIO
AND OUR "CHEFS FERMENTS" (N)*

PORK \$6 PER BITE

*PORK SPRING ROLL
PORK BELLY BAO (DF)
CRISPY PORK HOCK AND CUCUMBER LETTUCE CUP (DF,N)
PORK CARNITA TAQUITO WITH SMOKED SOUR CREAM
PORK AND FENNEL SAUSAGE ROLL WITH TOMATO SAUCE
HAM CROQUETTE, PECORINO, MINT AND PEAS
CHORI PAN (MINI CHORIZO ROLL) WITH CHIMICHURRI (DF)
PULLED PORK SLIDER (DF)*



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LAMB \$6 PER BITE

LAMB KIBBEH WITH TOUM (DF)

LAMB SKEWER WITH BAY DRESSING (GF,DF)

LAMB SAMOSA WITH RIATA (GF)

LAMB CUTLETS WITH SWEET LEMON AND THYME (GF,DF)

LAMB DOLMADE WITH LEMON YOGHURT

LAMB RUMP SHAWARMA, RED ONION, PICKLE AND LABNE

VEGETARIAN \$5 PER BITE

FIG CHEVRE AND BALSAMIC HONEY (N,GF)

TEMPURA VEGETABLES, TOFU AND AGEDASHI (VG)

CAPRESE SKEWER (GF)

FRIED TOFU, BEETLE LEAF, COCONUT CARAMEL, HERBS AND CRISPYS (N)

QUINOA FALAFEL WITH GREEN TAHINI YOGHURT

MUSHROOM PATE ON SOURDOUGH WITH CRISP ENOKI

BUTTER LETTUCE CUP WITH AVOCADO, CORN AND HOMEMADE SRIRACHA

VEGETARIAN SPRING ROLL (N)

VEGETARIAN RICE PAPER ROLL WITH TOFU

CORN FRITTERS, CHEESE, MINT AND LIME



Substantial

*GNOCHI, PUMPKIN, SALSA VERDE, LEMON,
BURNT BUTTER AND SNOWPEA TENDRILS \$14 (V)*

*SEAFOOD BOLOGNAISE WITH KING PRAWNS,
CHILLI, OLIVE AND PARSLEY \$15*

CAPRESE SALAD (V,GF) \$11

*SCALLOPS, SEMI-CURED CHORIZO, CONFIT TOMATO,
PICKLES AND CRESS \$12*

*GRAINS, LABNE, "CHEFS FERMENTS", CARROT
AND ZUCHINI (V/N) \$10*

*CURED SALMON, PEA PUREE, ZUCHINI FLOWER, WATERCRESS, BEETROOT
AND LEMON CRÈME (GF) \$15*

DUCK, EDAMAME AND FORBIDDEN RICE \$14 (GF)

FISH AND CHIPS \$11

SASHIMI POKE BOWL (GF) \$15





Grazing

CHEESE DISPLAY \$16 PP

4 PREMIUM CHEESE VARIETIES WITH CRACKERS, NUTS, QUINCE PASTE, FRESH AND DRIED FRUITS, AGED CHEDDAR, VICTORIAN BLUE, DAUPHINOISE OR ANY VARIETY UPON REQUEST

FINE REGIONAL PRESERVED MEAT SELECTION \$17PP

OUR 'CHEFS FERMENTS" AND PICKLES, OLIVES, GREEN TAHINI, LABNEH, TRUSS TOMATO, WITLOF LEAVES, FRESHLY BAKED BREAD, EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR.

SEAFOOD BANQUET \$60PP

BALMAIN BUGS, LOBSTER, PRAWNS, LOCAL OYSTERS, 'CATCH OF THE DAY', SASHIMI (TUNA, WHITE FISH, SALMON)

THIS PLATTER HAS IT ALL!

PERFECTLY STYLED AND A FLAVOURFUL CENTRE PIECE.

