

Canapés

Cold canapés

- Beetroot cured salmon, rye, whipped avocado
- Crisp wonton cups, green papaya, prawn, kewpie, chilli
- Goats cheese and beetroot lavosh (V)
- Tuna, furakaki, namjim, compressed watermelon (G)
- Chicken and pistachio terrine, cornichon (G)
- Red onion jam and honey blue cheese tarts, caramelized walnut (V)
- Savoury choux buns filled with sundried tomato cream cheese, basil (V)
- Black pepper and parmesan sables, grilled artichoke (V)
- Lemongrass poached prawn, spicy glass noodle salad (G)
- Chicken liver and ginger bread "sandwich", apple gel

Warm canapés

- Mini burgers, pickles, sauce, lettuce
- Pulled pork steam buns, pickled cucumber
- Wild mushroom arancini, garlic aioli (V)
- Smoked potato tasty cheddar and mustard croquettes (V)
- Rare beef, rosti, chimichurri (G)
- Chicken and herb in puff pastry, truffle mascarpone
- Smoked fish croquettes, watercress, preserved lemon
- Chickpea fritters with smoked eggplant relish, coriander (V) (D)
- Cider braised pork belly, dark beer mustard, apple
- Rare venison, onion pin wheel, cherry gel

\$15 per person for 3 options, based on 1.5 pieces per person. Add-on \$4.00 per person per additional item. Please note, items are subject to seasonal availability.

* (V) Vegetarian (N) Contains nuts (G) Gluten free (D) Dairy free
* on request

