

CANAPES

SNACK – CHOOSE 3

SCALLOP CERVICHE, PUFFED PRAWN CRACKER
HAM AND CHEESE CROQUETTES, BLACK TRUFFLE AIOLI
MUSHROOM TARTLET, MARINATED FETTA
BEETROOT + YUZU, GOATS CURD TARTLET
WHITE CHEESE FONDUE, CRISPY POTATO SKIN, WILD GARLIC

SMALL – CHOOSE 3

BEEF TATARE, CURED EGG YOLK, GARLIC RYE CRUSTINI
CACIO E PEPE ARANCINI, ROASTED GREEN ONION AIOLI
KANGAROO TARTARE, BUTTERED OAT CRACKER, DORRIGO PEPPER
SMOKED KINGFISH BRUNDADE, SOURDOUGH, PRESERVED LEMON
TEMPURA EGGPLANT, WASABI AIOLI, ROASTED SEAWEED
BEEF TITAKI, SPRING ONION SOUBISE, CHINESE FRIED BREAD
WHITE ANCHOVY, OXHEART TOMATO, FLATBREAD

PRIMO – CHOOSE 1 OR 3

CRISPY CHICKEN SKIN, SPANNER CRAB REMOULADE
POTATO ROSTI, CRÈME FRAICHE, SMOKED SALMON ROE, DILL
FRIED CHICKEN, CRÈME FRAICHE, CAVIAR
GLAZED PORK BELLY, PEANUT + GARLIC PRALINE, SHALLOT
PRAWN COCKTAIL ON BRIOCHE
TROUT SASHIMI, TEMPURA NORI, TOGAROSHI
KINGFISH CERVICHE, WHITE CORN TOASTADA

SWEET – CHOOSE 1 OR 2

FINGERLIME TARTLETS
DONUT TIRAMISU
MATCHA TEA SPONGE, PEACH MARSHMALLOW
TRIPLE FUDGE BROWNIE
BLUEBERRY CHEESECAKE

SAMPLE BANQUET DINNER MENU (LUNCH VERSION SCALED DOWN)

ROSEMARY FOCACCIA, WHIPPED BROWN BUTTER, HONEY
SRI LANKAN PICKLED CAULIFLOWER
SWEET POTATO HUMMUS, BURNT ONION, SUNFLOWER DUKKAH
LEBANESE EGGPLANT, WASABI, ROASTED NORI
BRAISED BARBECUE LAMB SHOULDER, CHARRED SALSA VERDE, JUS
ROASTED HEIRLOOM CARROTS, POMEGRANATE TABOULEH
TRIPLE COOKED POTATOES, GARLIC AND THYME
ENDIVE, WINTER CITRUS, PISTACHIO
DOUGHNUT TIRAMISU, VANILLA MASCARPONE

DRINKS + SNACKS

SELECTION OF SNACKS FOR GRAZING AVAILABLE FROM THE CURRENT DINNER MENU
PLEASE CONTACT US FOR CURRENT OFFERING