



Canapes.

warm canapes.

Pork belly / sour tamarind glaze / chilli nut crumb
(gf,df)

Potato semolina bread dumplings / black olive / sorrel
(v)

Roasted cauliflower / soft polenta / feta dressing / toasted almonds (gf,v)

Sous vide fish / turmeric tahini dressing / pickled cucumber
(gf,df)

Venison bites / black barley croute / carrot pickle

Pulled lamb shoulder / open steamed slider / hoi sin mayo / shoot slaw

Mushroom aranchini / beet coulis / mushroom ketchup
(gf,v)

chef's suggestion;

Chef will choose a selection of seasonal canapes based on the seasons

4 pieces per person
\$17.50 pp

6 pieces per person
\$23.50 pp

8 pieces per person
\$29.50 pp

cold canapes.

Heirloom tomato salad / burrata / spoons / fennel dressing
(gf,v)

Raw marinated fish / coconut lime leaf foam / chilli oil
(gf,df)

Seared tuna forks / lime pickle / kelp noodles
-based on availability
(gf,df)

House smoked fish / salted lemon / herb salad
(gf,df)

Parmesan choux / overnight brisket / sour slaw / pepper mayo

Mini club sandwiches / roasted chicken + relish / slow cooked
mustard beef / swiss cheese

Rolled smoked chicken / ground rice sesame / salsa verde

your choice;

You have the choice from the canape options provided

4 pieces per person
\$19.50 pp

6 pieces per person
\$25.50 pp

8 pieces per person
\$31.50 pp