



Canapé Menu



Cold

Beetroot ribbon, aged balsamic, walnut

Pickled oyster mushrooms, confit garlic, buckwheat

Smoked tomato, roasted hazelnut, pickled garlic

Pacific oyster, ponzu pearls

Koji cured kingfish, smoked butter, tapioca cracker

Tuna, jimica, kaffir lime

Spanner crab, green tomato, soft herbs

Wagyu tartare, yuzu kosho, kombu crisp

Shaved rare breed pork, crackling, apple

Hot

Fried raclette, pickled heirloom vegetables, tarragon

Crisp chicken, guanciale, egg yolk

Sobrassada, pickled chilli, white radish

Lamb backstrap, roasted onion

King prawn, smoked almond, gremolata

Duck breast, salted cucumber, yuzu

Ox tail, crispy onion, beetroot

Substantial

King prawns, avocado, pickled chilli vinaigrette

Braised lamb, heirloom tomato salad, white almond

Corn fed chicken, mixed grains, herbs

Roasted cauliflower, sprouted grains, pickled pearl onion

Oyster mushrooms, confit hens yolk, spring onion

Sweet

Watermelon compressed in yuzu juice

White chocolate ganache, roasted macadamia

Confit citrus, crème fraiche

Earl grey ganache, wild rice, tarragon

Grazing

Cheese – cheeses and preserves with dried and seasonal fruit

Seafood – oysters, prawns and sashimi served with condiments & vinaigrettes

Charcuterie – cured meats and pickles served with artisanal breads

Custom – a varied selection tailored to suit your preferences



Pricing

Hot / Cold - \$4.50 ea

Substantial - \$12.00 ea

Sweet - \$4.00 ea

Grazing - pricing available upon request

Custom package options available

Prices listed are GST inclusive

All dietary requirements can be catered for if given appropriate notice.

Prices are listed per person and include menu only.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability.