



Winter Canapé Menu



Hot

Grilled prawn, toasted almond butter

Crisp chicken, guanciale, cured egg yolk

Morcilla, pickled pearl onion, Pedro Ximenez

Slow cooked lamb collar, spiced tomato

Confit duck, roasted walnut, cress

Rare roast wagyu, white almond, confit garlic

Fried green tomato, preserved lemon emulsion

Roast pumpkin gnocchi, aged parmesan

Cold

Koji cured kingfish, smoked butter, fermented chilli

Tuna, witlof, wasabi, toasted sesame

Spanner crab, yuzu, crème fraiche

Prawn ribbon, pickled chilli, mint

Wagyu tartare, kombu, harissa

Chicken liver parfait, hazelnut, beetroot

Cashew purée, sprouted grains, pickled radish

Truffle custard, toasted rye, asparagus



Substantial

Spanner crab, celeriac purée, pickled kohlrabi

Local bug, crème fraiche, chive

Corn fed chicken, white bean and sherry purée

Pekin duck, pickled cucumber, plum sauce

Smoked potato and feta croquette, pickled heirloom vegetables

Sweet

Spiced rum and malt ice-cream sandwich

Caramelised white chocolate ganache, vanilla wafer

Coffee and hazelnut dark chocolate truffle

Milk chocolate waffle, cognac macerated dates

Treacle tart, fresh citrus

Bowl Dishes

Poached kingfish, salted courgette, puffed wild rice

Slow cooked lamb, truffled pomme purée, portobello

Corn fed chicken, oyster mushroom, confit carrot

Wagyu, noisette roasted kipfler potato, sherry pickles

Herbed gnocchi, pecorino and black pepper crumb

Buffalo mozzarella, slow roasted tomato, hazelnut, aged balsamic

Roasted cauliflower, caramelised pearl onion, pickled walnut



Pricing

Cold/Hot/Sweet - \$4.25ea

Substantial Canapés - \$6.50ea

Bowls - \$12.50ea

Canapé Menu Additions

Cheese - a selection of cheeses served with fresh fruit, pickles, preserves and artisanal breads

Oysters - freshly shucked oysters served with buttermilk vinaigrette, lemon segments and ponzu

Charcuterie & Cheese - a mixed selection of cured meats and cheeses served with pickles, preserves and artisanal breads

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