

\$35 PER PERSON
MINIMUM 15 ADULTS

cocktail style

CANAPES INCLUDED

JAMON CROQUETTES

Manchego cheese, aioli

HOT SMOKED SALMON TOAST

Horseradish Crème Fraîche, dill, capers, rye

CALAMARI

Crispy sage, wasabi mayo

[df]

KOREAN CHICKEN LOLLIPOPS

Puffed quinoa, sesame seeds, spring onions

ROASTED TOMATO TARTLET

Whipped ricotta

[v, gf]

ADD-ON SUBSTANTIALS

+\$9PP PER ITEM

PULLED-PORK BAO

Hoisin, sesame seeds, cashew, spring onion

MAPLE GLAZED BBQ SKEWERS

Seasonal vegetables, halloumi

[v, gf]

VIETNAMESE CHICKEN SALAD

Cabbage, snake beans, cashew, tamarind

[n, gf, df]

LAMB SKEWERS

Pomegranate dressing

[gf, df]

BLACK ANGUS SLIDER

Zucchini pickles, chipotle



We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts. Fried items may have gluten contamination | Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items | 15% surcharge applies on public holidays Dietary requirements can be catered for upon request | Minimum food and beverage spends apply for a private area | Menus subject to change seasonally