

COCKTAIL PACKAGE

MIN. 15 GUESTS \$35 PP

A relaxed cocktail-style experience featuring a selection of canapés, designed for effortless entertaining. For a more tailored and substantial offering, add your choice of substantial dishes per person, or, choose from a selection of discounted upgrades from the à la carte menu.

CANAPÉS

[INCLUDED - 1 PER PERSON]

JAMÓN CROQUETTES

parmesan, aioli

RICOTTA TARTLET

whipped ricotta, pickled fig (v, gf)

WILD MUSHROOM SPRING ROLLS

sweet chilli (ve)

TUNA TOSTADA

chilli oil, avocado, pickled onion, sesame (gf, df, s, a)

CHICKEN LOLLIPOPS

Sichuan honey

SUBSTANTIALS

[OPTIONAL - \$9 PER PERSON]

PULLED BRISKET BAO

hoisin, coriander, crispy shallot (s, df, vo)

LAMB SKEWERS

pomegranate molasses, labneh (gf)

WAYGU BURGER SLIDERS

grassfed wagyu brisket & short rib patty, cheddar, pickles, chipotle mayo, chips (vo)

BEER-BATTERED BARRAMUNDI

tartare sauce (df, f, a)

GRILLED KING PRAWN

romesco (df, n, gf, sf, a)

ADD-ON

[OPTIONAL]

THE DIPS PLATTER [SERVES 2-3]

\$32

hummus (ve, s), whipped ricotta (v), baba ganoush (ve, n, df, s), flatbread (gfo)

THE GRAZING PLATTER [SERVES 4-6]

\$79

hummus, whipped ricotta, baba ganoush, jamón serrano, bresaola, truffle salami, Manchego, Oak Blue, Adelaide Hills Brie, olives, crispbread, chutney, pickled peppers, flatbread (n, s, gfo)

COFFIN BAY OYSTERS [1 DOZEN]

\$39

apple-cucumber mignonette (gf, df, sf, a)

CHIPS

\$8

house-made ketchup (ve)



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.