

cocktail menu

SERVE ME COLD

Smoked salmon and herb sandwich, crème fraiche, lemon pearls
Lime and tequila cured kingfish tostada (GF)
Beetroot confit ocean trout, beetroot ketchup, puffed wild rice, (GF)
Heirloom tomato tartare cone, whipped goat's cheese, basil, candied olive (V)
Parmesan custard, tapioca cracker, shaved celery, black mustard (GF) (V)
Mount Macedon duck parfait, brioche, mulled wine jelly, candied orange
Bannockburn chicken rilette, crostini, yolk gel, parmesan dust
Thai beef and cucumber salad (GF)

SERVE ME HOT

Mountain pepper crusted Lake Tyers prawn, garlic aioli
Prosciutto wrapped scallop mousseline, red pepper puree, baby parsley (GF)
Zucchini, pea and mint tart, fetta, lemon jam (V)
Tomato arancini, Mill lel parmesan and polenta crumb, basil pesto mayo (GF) (V)
Yarra Valley chicken and leek croquette, summer truffle mayonnaise
Chipotle chicken empanada, coriander guacamole
Middle eastern lamb skewer, cucumber, mint and cumin yoghurt (GF)
Braised Anakie beef vol au vent, duchess potato

AFTER DARK

Pulled pork slider, Tuscan slaw, house smoked BBQ
Crispy beef bao, sriracha mayo, pickled Asian vegetables
Italian meatballs, basil sugo, parmesan and rocket
Beer battered rockling, hand cut chips, sauce gribiche

BOWL ME OVER

Slow cooked lamb shoulder, hummus, cumin fried chickpeas, cous cous (GF)
Western District Berkshire pork belly, celeriac puree, glazed apples, red elk (GF)
Teriyaki chicken poke, sushi rice, kewpie mayonnaise, wombok, fried shallots
Confit salmon niçoise, charred kipfers, butter beans, semi dried tomatoes, olive crumble (GF)

NAUGHTY CORNER

Chocolate and hazelnut praline macaron (GF)
Raspberry and white chocolate gateau
Passionfruit meringue pie
Coconut and mango panna cotta (GF)
Lemon, elderflower and blackberry cake

MINI
— Min order - 30 pieces per selection
— Min of 6 selections (180 pieces)
— Pre-plattered menu also available, additional costs apply

GF Gluten Free

V Vegetarian

