



cocktail menu

SERVE ME COLD

Tasmanian salmon ceviche tostada, tiger's milk gel, sweet potato (GF)

Torched king prawn, onigiri cake, salmon pearls, puffed rice (GF)

Linseed crisp, beetroot, labneh and dill (V) (GF)

Goat's cheese truffle, Riesling and pepper jam, sage crumb (V) (GF)

Housed smoked duck, brioche, pear, pickled witlof

Bannockburn chicken rilette, brown rice wafer, miso, shichimi (GF)

Crispy serrano ham, baked Jerusalem, crème fraiche (GF)

Roast eye fillet, rye saltine, mushroom bois boudran

SERVE ME HOT

Wild Barramundi brandade, pea, caper, lemon jam

Salt baked celeriac panisse, white anchovy cream, preserved lemon (GF)

Kingfisher Creek cheese gougère, pickled celery, black onion (V)

Gruyère and leek tart, mushroom cream, olive crumb (V)

Chicken yakitori, spring onion, radish, tamari and yuzu dip (GF)

Confit Bannockburn chicken, chickpea and rosemary puff, plum mostarda (GF)

Valenca pork belly, polenta cake, apple (GF)

Beef cheek croquette, walnut ketchup, crispy saltbush

AFTER DARK – \$5.9 per item

Mini Rueben dog, pork sausage, sauerkraut, Russian dressing, Swiss cheese

Old Bay seasoned king prawn Po Boy, remoulade sauce, shredded cos

Slow braised pork bao, miso mayo, pickled kohlrabi

Smoked chilli braised beef and cheddar mini toastie, gherkin, mustard sauce

BOWL ME OVER – \$9.9 per item

Sticky beef cheek, buckwheat and marrow gnocchi, pickled mustard, black pepper gravy (GF)

Slow roasted sumac lamb, pomegranate mograbieh, smoky eggplant

Mi-cuit salmon, sweet soy lentils, anise apple, coriander (GF)

Seared tuna, miso and pear, sesame, yuzu slaw (GF)

NAUGHTY CORNER

Almond and thyme baby cake (GF)

Pistachio macaron (GF)

Brandy and white chocolate bread and butter pudding

Lemon and rose posset (GF)

Leatherwood honey and macadamia chocolate tart

P R I C E S	\$29.4 per head (6 items)	Min order - 30 pieces per selection
	\$39.2 per head (8 items)	Min of 6 selections (180 pieces)
	\$49 per head (10 items)	Pre-plattered menu also available
	\$58.8 per head (12 items)	- additional costs apply

GF Gluten Free

V Vegetarian

