

cocktail menu

COLD

Kingfish crudo, cucumber, lemongrass, curry leaf ^{GF, DF}
Smoked trout blini, nori mayonnaise, wild rice ^{DF}
Lobster roll, bisque mayonnaise, chive
Black olive and hazelnut biscotti, beetroot, feta, orange ^V
Tom Yum rice paper roll ^{GF, VG}
Cauliflower skordalia, flax seed cracker, almond ^{GF, VG}
Smoked chicken, celeriac and black sesame tartlet
Confit chicken tostada, corn, chilli ketchup ^{GF, DF}
Hoisin duck crepe, spring onion ^{DF}
Rueben on rye, peppered beef, pickle, kraut

HOT

Miso prawn toast, yuzu sesame mayonnaise
Hot smoked trout, English muffin, XO
Okonomiyaki, confit mushroom, pink ginger, nori ^{GF, V, DF}
Cauliflower and fennel croquette, smoked tomato ^V
Mac 'n' Cheese, tonkatsu sauce ^V
Lebanese pumpkin kibbeh, eggplant raita ^{GF, DF, VG}
Marrakesh chicken, coriander labneh, pickled cabbage ^{GF}
Lamb cigar, hemp and saltbush gremolata, goat's cheese
Sticky soy beef cheek wonton, cucumber, ginger ^{DF}
Beef pie, chimichurri sauce

SUPPER

Prawn hot dog, avocado butter, Marie Rose
Karaage chicken slider, butter lettuce, pickle
Pork katsu sandwich, kaffir lime, pear slaw
Beef cheek bao, carrot, spring onion, coriander slaw

FORK & WALK

Seared tuna, sprouted bean salad, hemp seed cream ^{GF, DF}
Smoked chicken and risoni salad, charred greens, mint pesto, goats curd, olive
Braised lamb, honey baked roots, saltbush gremolata ^{GF, DF}
Beef cheek, parsnip and celeriac puree, braised onion ^{GF}

SWEET

Chocolate cake cannoli
Apple and raspberry pie
Lamington baby cake ^{GF}
Malt chocolate fudge sweetie
Cranberry margarita pannacotta ^{GF, DF}