



cocktail menu

COLD

Hot smoked salmon blini, nori mayo, wild rice
Kingfish ceviche tostada, lime, avocado ^{GF}
Pea verde and asparagus tart, olive crumb ^V
Chicken pillow sandwich, buttermilk & tabasco ranch

HOT

Chicken yakitori skewer, yuzu dressing, spring onion ^{GF}
Okonomiyaki, pickled shitake, pink ginger ^V
Mac & Cheese croquette, tonkatsu, pickled chilli ^V
Traditional beef empanada, roasted red pepper sauce

SUPPER

Korean beef bao, slaw, pickles, sriracha mayo
Chipolata hot dog, caramelised onion, blistered ketchup
Pulled pork & bean taco, pico de gallo, coriander ^{GF}
Karaage chicken slider, butter lettuce, pickle

FORK & WALK

Hot smoked salmon, kipfler potato, spring peas, dill crème fraiche ^{GF}
Smoked chicken and risoni salad, charred greens, mint pesto, goats curd, olive
Braised lamb, honey baked roots, saltbush gremolata ^{GF}

SWEET

Pistachio and Turkish delight baby cake
Malt chocolate fudge sweetie
Lemon posset with mixed berries ^{GF}

Min 30 pieces per selection



Dairy Free



Gluten Free



Vegetarian



Vegan