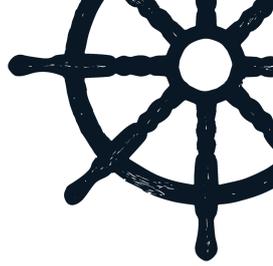




CANAPÉS



SMALL - MEDIUM CANAPÉS

MINIMUM ORDER OF 20 PIECES PER CANAPÉ

Goat's Cheese Tart (v) \$4.00

savoury baked goat's cheese with onion jam

Wild Mushroom Arancini (v, vgo) \$4.00

served with salsa verde

Adobo Chicken Skewers (gf) \$5.00

adobo sauce marinated chicken, served with yuzu mayo

Fried Chicken Bao \$7.00

served with kim chi, house pickles and miso mayo

Seared Hokkaido Scallops (1 per serve) (gf) \$6.00

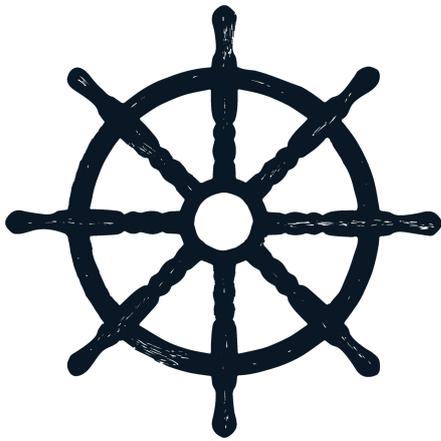
served with cauliflower purée, chorizo and grilled peach

Pork Belly Bao (vgo) \$7.00

with smoked apple, soy onions and Thai basil

Petite Seared Wagyu Sandwiches \$8.00

with truffle mayonnaise, watercress and onion relish



LARGER CANAPÉS

MINIMUM ORDER OF 10 PIECES PER CANAPÉ

Chilled Mooloolaba Prawn Po Boy \$8.00

served with cocktail sauce, crisp baby cos and cucumber

Beef Brisket Empanada \$7.00

smoked beef brisket wrapped in pastry and served with wasabi mayo

Wild Mushroom Tostada (gf, vg) \$5.00

with pickled zucchini and macadamia cream

Grilled Wagyu Eye Fillet Skewers (gf) \$8.00

served with salt bush chimichurri

Pulled Pork Taquito (2 per serve) \$7.00

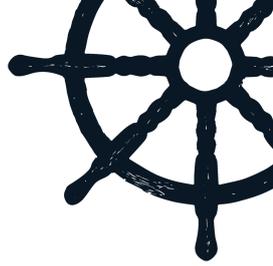
served with salsa verde and chipotle peppers



(v) vegetarian (vg) vegan (gf) gluten free (o) option



CANAPÉS



VEGAN OPTIONS

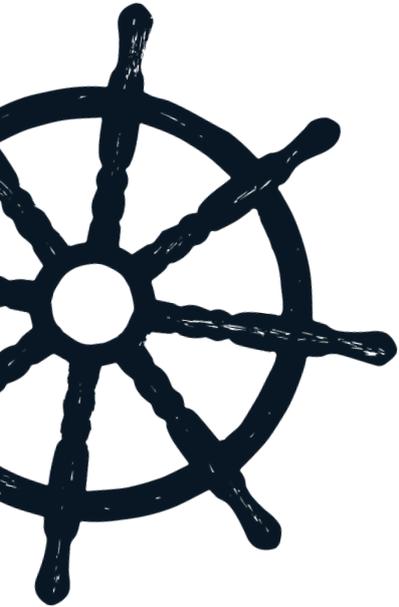
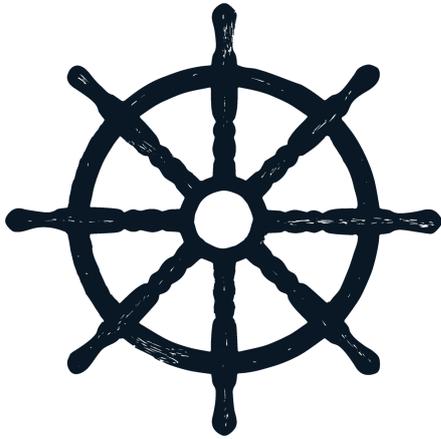
NO MINIMUM ORDER REQUIRED

Shitake and Spring Onion Skewers \$4.00 (2)
served with organic miso and cashew cream

Wild Mushroom Tostada \$3.50
served with macadamia and soused onions

Tofu and Vegetable Spring Rolls (gf) \$4.00
served with spiced plum sauce

Beetroot Tartare \$4.00 (2)
served on wiflof with sherry caramel



(v) vegetarian (vg) vegan (gf) gluten free (o) option



SET MENUS



CHOOSE TWO OR THREE COURSE MEALS FROM THE TWO MENUS BELOW.

SET MENU ONE

2 COURSE \$45

3 COURSE \$60

Choice of Entrées:

Shitake and Spring Onion Skewers (vg, gf)
with organic miso and cashew cream

Southern Fried Chicken Tenders
with herb salt and apple butter sauce

Szechwan Pepper Calamari (df)
with sticky vinegar, fried herbs and lime

Choice of Mains:

Pan-Seared Barramundi
with sweet potato purée, golden beetroots, baby corn,
herbed freekeh and roasted red pepper sauce

Potato & Smoked Ricotta Gnocchi (v)
with forest mushrooms, cavolo nero, pecans and
thyme infused buttermilk sauce

Borrowdale Pork Shoulder (gf, df)
with roasted bell peppers, baby zucchini, cippolini onion
and salsa macha

Add Dessert:

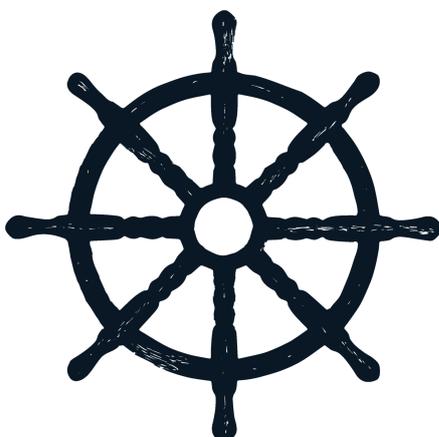
To create a 3-course menu add the below dessert
choices to your menu (for an additional charge).

Deep Dish Chocolate Chip Cookie
freshly baked, gooey cookie, with dulce de leche and
chocolate ice-cream

Apple & Stone Fruit Crumble
with hum honey and thyme ice-cream

Cheese

Chef's selection of local and imported cheese,
served with fruit bread, lavoche crackers, quince paste
and fruits



(v) vegetarian (vg) vegan (gf) gluten free (o) option



SET MENUS



SET MENU TWO

2 COURSE \$55

3 COURSE \$70

Choice of Entrées:

Seared Hokkiado Scallops (gf)

with cauliflower and vanilla puree, crispy chicken skin, roasted pear and daikon

Salt-Baked Heritage Beetroots (v)

with whipped goat's cheese, saffron honey, tarragon and walnuts

Braised Beef Brisket Pithivier

with cavolo nero, broad beans, wild mushrooms and red wine jus

Choice of Mains:

Potato & Smoked Ricotta Gnocchi (v)

with forest mushrooms, cavlo nero, pecans and thyme infused buttermilk sauce

Slow-Cooked Borrowdale Pork Belly (gf)

with Dutch carrots, grilled pear, celeriac purée, macadamia, swiss chard and apple infused jus

Pan-Seared Barramundi

with sweet potato purée, golden beetroots, baby corn, herbed freekeh and roasted red pepper sauce

Yardstick Beef Brisket (gfo)

With house-made flat bread, whipped hummus, garlic toum, soft herb salad and pickled peppers

Add Dessert:

To create a 3-course menu add the below dessert choices to your menu (for an additional charge).

Deep Dish Chocolate Chip Cookie

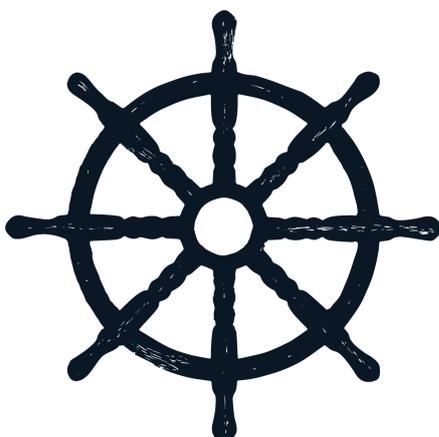
freshly baked, gooey cookie, with dulce de leche and chocolate ice-cream

Apple & Stone Fruit Crumble

with hum honey and thyme ice-cream

Cheese

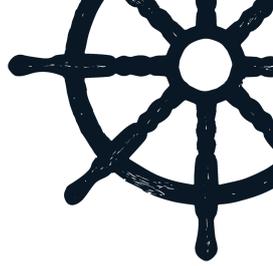
Chef's selection of local or imported cheese, served with fruit bread, lavoche crackers, quince paste and fruits



(v) vegetarian (vg) vegan (gf) gluten free (o) option



TASTING MENU

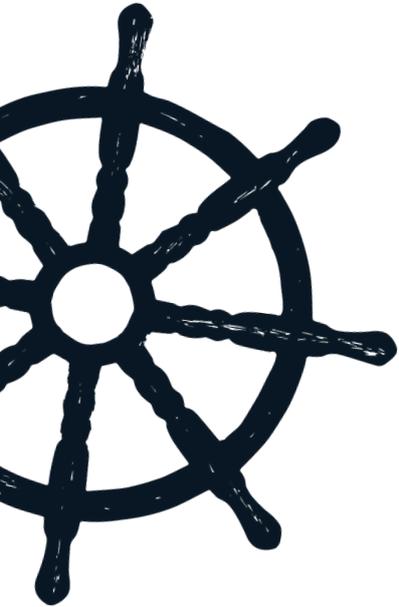
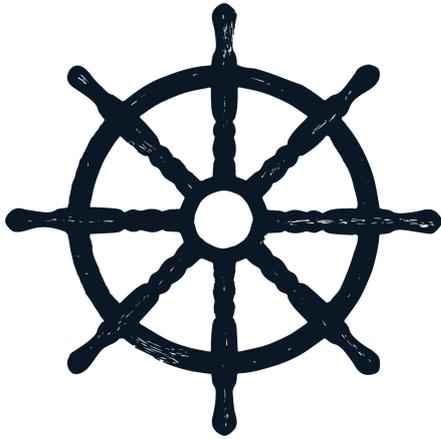


PRE-ORDER ONLY
\$90 PER PERSON

- **Yellowfin Tuna Crudo**
served with avocado, daikon, edamame and soft herbs with ponzu dressing
- **Seared Hokkaido Scallops**
served with cauliflower and vanilla purée, crispy chicken skin, roasted pear and daikon

(palate cleanser)

- **Slow-Cooked Borrowdale Pork Belly**
with Dutch carrots, grilled pear, celeriac purée, macadamia, Swiss chard and apple infused jus
- **White Pyrenees Lamb Rump**
served with shishito peppers, macadamia, currants and salsa verde
- **Wattleseed Crème Brulée**
served with dark chocolate ice-cream, macadamia and roasted fig



(v) vegetarian (vg) vegan (gf) gluten free (o) option