

# Sample Cocktail Menu

## COLD CANAPÉ ITEMS

- Pani puri, dashi jelly, smoked salmon caviar, bonito flakes (nf, df)
- Grilled sourdough, nduja, honeycomb (nf)
- Savoury croissant pudding, truffled mushroom pate (veg, nf)
- Toasted brioche, roasted garlic, heirloom tomato (veg, nf, df)
- Pastrami cured reef fish, yuzu gel, lemon balm, cassava (gf, nf, df)
- Pea and broad bean tartlet, horseradish cream, lemon, puffed grains (veg, nf)
- Chicken liver parfait, toasted brioche, strawberry and burnt rose (nf)
- Stracciatella and heirloom tomato tart, basil gel (veg, nf)
- Wagyu bresaola, confit smoked yolk, pickled celery, olive sourdough (nf)
- Bocadillos, white anchovy, queso fresco, piquillo pepper (nf)
- Smoked tuna tartlet, togarashi, avocado, wasabi (df)
- Cured salmon blini, lemon crème fraiche, Yarra Valley salmon caviar, chive (nf)
- Gilda pintxo, anchovy, green olive, smoked paprika aioli (gf, nf)
- Spice roasted cauliflower tostada, cauliflower cream (vegan, gf, nf, df)
- Pork rilette, cornichon, pickled onion, toasted baguette (nf)
- Compressed watermelon, fetta, pomegranate, Aleppo pepper (veg, gf, nf)

## HOT CANAPÉ ITEMS

Potato empanada, salsa mojo (vegan, gf, nf, df)

Rare beef, fried sushi rice, uni aioli, edamame dust (gf, nf, df)

Seared scallop, four flavour sauce, crispy fried Thai basil (gf, nf, df)

Prawn toast, sesame, chilli mayonnaise (nf)

Duck merguez tartlet, white bean puree, pickled cherry (nf)

Quattro formaggi arancini, lemon aioli (veg, nf)

Smoked pork hock and Manchego croquette, confit garlic aioli (nf)

Roasted pork belly, corn puree, smoked chipotle (gf, nf)

Spiced lamb sausage roll, sour cherry ketchup (nf)

Truffled mac & cheese, truffle aioli (veg, nf)

Twice cooked Western Plains pork belly, romesco, fennel pollen (gf, nf, df)

Chicken yakatori skewer, soy and mirin glaze, shichimi togarashi (gf, nf, df)

Rare beef, bone marrow butter, chimichurri, sourdough (nf)

Octopus takoyaki, miso mayo, nori dust (nf, df)

Beef and red wine cocktail pie, tomato jam (nf)

Bolognese arancini, parmesan, basil aioli (nf)

## SUBSTANTIAL CANAPÉ ITEMS

Wagyu cheeseburger, Mac sauce (nf)

Duck merguez slider, harissa slaw (nf)

Chicken katsu sando, shaved cabbage, Kewpie (nf)

Beetroot falafel slider, tahini, citrus slaw (vegan, nf, df)

Southern style fried chicken slider, spicy dredge, hot honey, slaw (nf)

Salted cucumber salad, rice noodles, roasted sesame dressing, pinenuts (vegan, nf, df)

Confit duck fried rice, toasted nori (gf, nf, df)

Pork and fennel sausage ragu, orecchiette, chilli, parmesan (nf)

Brisket burnt ends, chilli crunch, jasmine rice, spring onion (gf, nf, df)

Street corn and chorizo salad (gf, nf)

Potato gnocchi, broccoli rabe, cherry tomatoes, herbs (vegan, gf, nf, df)

Soba noodle salad, shredded vegetables, ponzu and ginger dressing (vegan, gf, nf, df)

## DESSERT CANAPÉ ITEMS

Vanilla and tonka bean choux (veg, nf)

Hazelnut praline macarons (veg, gf)

Dark chocolate mousse, candied orange (veg, gf, nf)

Brillat Savarin Basque cheesecake (veg, gf, nf)

Mini raspberry pavlova (veg, gf, nf)

Passionfruit curd tartlet (veg, nf)

Choc mint brownie (veg, nf)

Mini tiramisu (veg, nf)

## SUPPER CANAPÉ ITEMS

Loaded fries, pulled pork, jalapenos, pickled onion, cheese (gf, nf)

Columbian loaded chorizito hotdog (nf)

Croque monsieur, fancy ham, bechamel, Dijon (nf)

Truffled mac and cheese (veg, nf)

Churros, cinnamon sugar, Nutella sauce (veg)

Portuguese custard tarts (veg, nf)