

GRAZING BOARDS



TRIO OF HOUSEMADE DIPS	<i>toasted ciabatta.</i>	VEGAN *GF	\$28	\$45
CHEESE BOARD	<i>lavosh, crostini, quince paste.</i>	V *GF	\$40	\$80
CHARCUTERIE BOARD	<i>cold cuts, olives, pesto, crostini & dipping bread.</i>	*GF	\$45	\$90
SYDNEY ROCK OYSTERS	<i>24 pieces flying fish roe, ginger dressing.</i>	GF + DF		\$110
SYDNEY ROCK OYSTERS	<i>24 pieces baked w hoi-sin béchamel sauce, mozzarella cheese.</i>			\$125
PAN SEARED ROE-ON SCALLOPS	<i>24 pieces XO butter sauce.</i>			\$149
SMOKED SALMON	<i>guacamole, black sesame wafer.</i>	DF		\$119

GRAZING STATIONS



small (10-15ppl) or large (20-25ppl).

CHEESE	<i>lavosh, crostini, quince paste.</i>	V *GF	\$300	\$500
CHARCUTERIE	<i>cold cuts, olives, pesto, crostini & dipping bread.</i>	*GF	\$300	\$500

COLD PLATTERS

20 pieces.

GOATS CHEESE BITE	<i>semi dried tomato, basil, onion, cucumber on gluten free cracker.</i>	V + GF	\$69
CRISPY PANIPURI	<i>mild lentil curry.</i>	VEGAN	\$59
PULLED PORK TERRINE	<i>honey yoghurt, wilted spinach.</i>	GF	\$69
BLACK SESAME TUNA SASHIMI	<i>soy glaze, kewpie mayo, flying fish roe.</i>	GF + DF	\$95
PRAWN SALAD	<i>baby capers, onion, dill, tomato, wasabi mayo on herb crostini.</i>	DF	\$75
CHICKPEA & TOFU CAKE	<i>caramelized onion, vegan cashew cream.</i>	VEGAN + GF	\$65
SMOKED CHICKEN	<i>fresh mango salsa, tortilla crisp.</i>	DF	\$69

all final bills for functions & events bookings will include a 5% discretionary service charge. all card payments will incur a 1.5% surcharge.

V = vegetarian DF = dairy free GF = gluten free *GF = can be made gf

all menu items are prepared & cooked in a kitchen which also prepares menu items containing gluten, dairy & other allergens.

HOT PLATTERS

20 pieces.

PEEKING DUCK SPRING ROLL <i>hoi-sin dipping sauce.</i>	DF	\$82
VEGAN PUMPKIN ARANCINI <i>vegan aioli.</i>	VEGAN + GF	\$72
PANFRIED PRAWN <i>sweet potato skordalia, fresh herb oil.</i>	GF + DF	\$89
BEETROOT & GREEN PEA FRITTER <i>vegan cashew cream.</i>	VEGAN + GF	\$69
PORK MEATBALL <i>tomato relish.</i>	GF + DF	\$59
VEGAN EMPANADA <i>corn relish.</i>	VEGAN	\$65
SICHUAN CHICKEN SKEWERS <i>honey yoghurt.</i>	GF	\$95

SUBSTANTIAL CANAPÉS



per item.

FISH & CHIPS <i>beer battered new zealand hoki & chips w aioli.</i>	\$11
MINI PULLED PORK SLIDER <i>swiss cheese, cabbage salad, bbq aioli.</i>	\$10
KATSU CHICKEN <i>panko crumbed chicken breast, sweet soy, kewpie mayo, peanuts,</i> & RICE <i>shallots, chilli.</i>	\$11
VEGAN GNOCCHI <i>green peas, button mushrooms, spinach, cherry tomatoes, pine nuts,</i> <i>cashew cream sauce.</i>	VEGAN + GF \$10
<i>+ truffle oil & parmesan cheese.</i>	per serve \$1



DESSERT CANAPÉS

20 pieces.

CHEESCAKE PILLOWS <i>mixed berry compote.</i>	\$65
BAMBINO GELATO CONES <i>mini gelato cones, assorted flavours.</i>	\$65
CHOCOLATE PANNA COTTA <i>coconut caviar, strawberry.</i>	GF \$79
TIRAMASU <i>fresh berries.</i>	\$89

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