



2022
ALTERNATE DROP MENU

seafood station

FRESH OYSTERS & PRAWNS w. Cocktail Sauce, Mignonette | GF, DF

entrées

"KFQ" KOREAN FRIED QUAIL w. Boa, Baby Cos, Pickle, Gochujang Mayo

SRIRACHA GLAZED SALMON w. Brioche Toasty, Cucumber Salad, Edamame, Puffed Rice | DF

BEEF TATAKI w. Soy Braised Mushroom, Truffle Mayo, Crostini, Petit Bouche Farm Leaves | DF

RICOTTA TART w. Heirloom Tomato, Compressed Cucumber, Snow Peas, Preserved Lemon, Chive Oil | V

MUSHROOM PITHIVIER w. Crushed Peas, Gravy | VE, GF, DF

premium entrées

CONFIT DUCK w. Dupuy Lentils, Smoked Feta, Peas, Parsley, Lemon Vinaigrette | GF

BLUE SWIMMER CRAB SALAD w. Glass Noodles, Green Mango, Fresh Herbs, Lime, Chilli, Peanuts | GF, DF

- We can accommodate to most dietary requirements -

GF - GLUTEN FRIENDLY | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN



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ALTERNATE DROP MENU

mains

HONEY GLAZED PORK BELLY w. Confit Onions, Crispy Sage, Broccolini | GF, DF

SLOW COOKED CHICKEN w. Chimichurri, Chic Pea, Chorizo & Roasted Peppers | GF, DF

BLACK ANGUS BEEF SIRLOIN w. Crispy Potato, Japanese Mushroom, Truffle Mayo, Tomato Salad | GF, DF

LAMB SHOULDER TAGINE w. Herb Crust, Smoked Eggplant, Honey Roast Carrots, Rocket, Dukkah | GF, DF

SRIRACHA GLAZED SALMON w. Heirloom Tomato, Fattoush Salad, White Beans, Green Goddess | GF, DF

ROAST CARROTS & BEETS w. Dupuy Lentils, Smoky Eggplant, Rocket & Walnut Pistou | VE, GF, DF

desserts

TIRAMISU w. Whipped Coffee Cream, Scorched Almonds, Chocolate, Vanilla Soaked Savoirdi Biscuits

COCONUT PANNA COTTA w. Crushed Meringue, Strawberries & Mango | VE, GF, DF



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FEASTING MENU

meats

SRIRACHA GLAZED TASSIE SALMON w. Fresh Herbs, Lemon | GF, DF

JAMAICAN JERK SPICE RUBBED CHICKEN w. Sweetcorn | GF, DF

BLACK ANGUS SIRLOIN w. Field Mushroom, Onion Gravy | GF, DF

LAMB SHOULDER TAGINE w. Fall Farm Rocket, Dukkah | GF, DF

HONEY GLAZED PORK BELLY w. Puffed Skin, Confit Onions, Crispy Sage | GF, DF

ROAST CARROTS & BEETS w. Dupuy Lentils, Rocket, Walnuts | VE, GF, DF

sides

BROCCOLINI & GREEN BEANS w. Toasted Almonds, Lemon Oil | VE, GF, DF

HONEY ROAST CARROTS w. Dukkah, Mint, Smoked Feta | V, GF

ROAST BABY CHAT POTATOES w. Butter, Garlic, Parsley | V, GF

KIPFLER POTATO SALAD w. Gherkins, Capers, House Made Mayo | V, GF

BABY SPINACH & BEET SALAD w. Confit Onion, Goat Cheese, Walnuts | V, GF

FATTOUSH SALAD w. Sumac Toasted Flat Bread, Heirloom Tomato, Cucumber, White Beans | VE, GF, DF

**All side options can be made Vegan on request*

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COCKTAIL MENU

one-bite canapés

SMOKED SALMON w. Bellini, Pickled Beetroot, Horseradish, Roe

CHICKEN PÂTÉ w. Brioche Toast, Iranian Baby Figs, Dukkah

BEEF TATAKI w. Japanese Mushroom, Truffle Mayo, Crostini, Cress | DF

PULLED PORK WONTON w. Sticky Korean BBQ, Pickled Ginger, Cucumber, Peanuts, Crispy Onion | DF

WHIPPED THREE CHEESE TART w. Tomato, Apple & Date Chutney, Pistachio Nuts | V

SMOKY BBQ JACKFRUIT w. Chipotle Mayo, Corn Tortilla | VE, GF, DF

two-bite canapés

FRESH OYSTERS w. Smoked Oyster Emulsion, Pickled Ginger Wakame

QLD TIGER PRAWNS w. Mango Salad, Nam Jim | DF

CONFIT DUCK PANCAKE w. Noodles, Slaw, Sesame Hoisin

MUSHROOM PITHIVIER w. Crushed Peas | VE, GF, DF

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COCKTAIL MENU

substantial canapés

NEW YORK DOG w. Mini Hot Dog Bun, Cheese Kransky, Mustard Pickle, Grated Cheddar, Fried Onions

CHICKEN SLIDER w. Brioche Bun, Karaage, Chilli Cheese, Kewpie Mayo

LAMB GYRO w. Pita Bread, Kofta, Feta, Yoghurt, Sumac Onions, Parsley, Lemon

PORK BUNS w. Steamed Boa, Tonkatsu, Shaved Cabbage, Bulldog Sauce

MEXICAN JACKFRUIT w. Jackfruit, Chilli, Salsa, Crisp Tortilla | VE, GF, DF

fork dish canapés

CRUMBED WHITING w. Potato Salad, Tomato, Lemon | GF, DF

LAMB CURRY w. Couscous, Fresh Herbs, Dukkah, Spiced Yoghurt | DF

PORK BELLY STIR-FRY w. Red Curry, Green Beans, Jasmine Rice | GF, DF

CHICKEN SKEWERS w. Glass Noodles, Asian Slaw, Crushed Peanuts, Lime, Chilli | GF, DF

KOREAN FRIED CAULIFLOWER w. Gochujang, Soy, Sesame, Sticky Rice, Pickle | VE, GF, DF

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