



CANAPÉS / SUMMER MENU

OCTOBER-APRIL / MAY

Ash crouton, gin and beetroot cured salmon, radish and goats curd

Red snapper tostada with smokey chipotle and lime

Tempura avocado with dukka and lemon yoghurt

Charcoal cones with whipped Yarra Valley Persian feta, beetroot and orange relish

Sesame and tapioca crackers with corn and avocado salsa, pickled radish

Beef tataki with crispy shallots, ponzu and sesame

Beef tartare with yuzukosho, seaweed cracker

Katiffi wrapped prawns with caper, lemon and mint aioli

Southern fried chicken sliders with ranch and texas slaw and pickles

Pulled brisket sliders with smokey bbq sauce, texas slaw, mustard aioli and pickles

Crispy chicken vietnamese noodle rolls with nham jim sauce

Chicken karagee bites with kimchi kewpie and baby shiso

Mac and cheese croquettes with black garlic aioli

Pea and chickpea falafel's with beetroot aioli

Steak and chips with garlic aioli and red onion relish

Gougeres with smoked salmon pate, goats curd and burnt onion dust

Wagyu bresaola with shaved pecorino and sourdough crouton

Pork jewel croquettes with granny smith apple relish

Orange and fennel cured ocean trout with summer remoulade and fried capers