



CANAPÉS / WINTER MENU

MAY – SEPTEMBER

Potato rosti with whipped feta, rare beef and relish

Truffle and buffalo mozzarella aranchini with truffle aioli

Braised lamb croquettes with salsa verde

Pulled chicken tostadas with corn salsa and jalapeño

Mac and cheese croquettes with truffle aioli

Pulled pork sliders with chilli and ginger jam, kewpie and vietnamese salad

Sweet potato and cheddar croquettes with smokey paprika aioli

Sticky pork belly skewers with reduced honey soy sauce, black sesame and cucumber

Tuna tataki with tuna mayo, caviar and pork crackling

Rye crouton with smoked trout dip, crispy capers and dill pickle

Quail scotch eggs with four pillars gin marmalade

Parmesan crumbed pine mushrooms with truffle salt

Lime and poppy seed tempura prawns with tomato and capsicum relish

Duck Rielette with sour cherry relish, crisp sourdough crouton

Seared Steak, double cooked fat chip and tarragon hollandaise

Crispy potato skins with yarra valley salmon roe, whipped garlic cream, burnt onion ash

Buttermilk waffles with seared scallops and xo sauce

Blue cheese shortbread with semi sun dried cherry tomatoes and whipped goats cheese

Oxtail croquettes with tomato and fennel soffritto

Pulled miso brisket bao buns with roasted chilli dressing, cucumber and aromatic herbs