



COCKTAIL MENU

CANAPES - COLD \$5 p/p

oysters, ponzu, caviar, chive (gf)
tataki beef with gochujang, shiso, crispy shallot & radish (gf)
tea smoked duck, fermented plum ketchup, wild rice cracker
smoked salmon tartare, gochujang mayo, beetroot tapioca crisp, salmon roe
miso eggplant lettuce cups with black bean whipped tofu (v)
grilled chicken, vermicelli & vietnamese mint rice paper roll with nuoc cham sauce (gf)
coconut kingfish ceviche, puffed black rice, chilli & thai basil (df,gf)
spicy raw tuna rolled in togarashi with avocado, shiso & ponzu gel (gf)

CANAPES - HOT \$5 p/p

kimchi pancake, gochujang mayo, kewpie & spring onions (v)
ramen crumbed calamari with furikake mayo
glazed thai style pork meatballs
agedashi tofu - fried tofu in a dashi broth with pickled ginger, spring onion & lotus crisps
bbq pork belly skewers seasoned with thai bbq sauce
vegetarian spring roll of tofu, black fungi & vermicelli (gf,v)
chicken & peanut spring roll with black sesame dipping sauce (gf)
crispy fried smoked broccoli with sweet glaze (v)
soy garlic glazed fried chicken (gf)
nepalese potato rosti & spiced tomato chutney (gf,v)
crab, corn & coriander croquette with jalapeno jam

GRAZING - COLD \$14 p/p

hot smoked ocean trout with peanut paw paw salad (gf)
chinese style pork belly, chow mien noodle salad
thai beef salad - marinated raw beef & spicy fragrant herb salad
poached chicken slaw - red cabbage, carrot, pickled ginger with vietnamese dressing

GRAZING - HOT \$14 p/p

sweet & sour chicken on brown rice with spring onion & crispy shallots
glazed thai style pork meatballs on brown rice with pickle salad
dry roast potato & cauliflower curry with aromatic herbs
yellow curry salmon, kaffir lime, chilli oil & tapicoa crisp on brown rice
tom kha cobia fish - hot & sour coconut broth with tomato, mushroom & fresh herbs
pulled beef rendang, tamarind & coconut curry sauce served on brown rice

TACOS, BUNS & SLIDERS \$10 p/p

fried fish taco, spiced avocado, cabbage, asian herbs in wheat tortilla (gf available)
grilled chicken banh mi, pickled carrot & daikon with coriander & chilli in brioche bun
pork tonkatsu, apple slaw, bulldog sauce in brioche bun
fried cauliflower, mango chutney in a steam bun
korean chicken zinger burger, bacon, sriracha mayo in a steam bun
wagyu beef cheese burger, miso mayo & pickles in brioche bun

SWEET TREATS - \$4.5 p/p

sichuan chocolate fudge
ice cream sandwich, peanut butter & plum ripple
passionfruit marshmallows & coconut
lime meringue tart with a raspberry meringue

DESSERT - GRAZING \$8.5 p/p

chocolate pot, puffed rice, chocolate soil & matcha tea sponge
sichuan custard, mandarin gel, sichuan macadamia praline, crostoli
mandarin ginger brownie, cardamom ice cream
dudhbari cheese cake, pistachio, cardamom with rose water syrup

SAMPLE PACKAGES

2-3hr event (suitable for light entertaining/low budget lunches)

\$25 per head - 3 x canapes, 1 x taco/bun/slider

\$34 per head - 4 x canapes, 1 x grazing

3-4 hr event (suitable for lunchtime events)

\$43.5 per head - 3 x canapes, 1 x taco/bun/slider, 1 x grazing, 1 x sweet treat

4-6hr event (suitable for evening events)

\$72.5 per head - 6 x canapes, 1 x taco/bun/slider, 2 x grazing, 1 x sweet treat

**menu is subject to change
minimum 20 pieces per item
this is a pre-order/prepay option only**