

CANAPÉS COLD 5.0

Appellation oyster, condiments
Smoked mussels, betel leaf (gf)
Tuna, smoked ponzu, wasabi
Seaweed crackers, eggplant, sesame (v, gf)
Chicken rice paper rolls, vermicelli, hot mint (gf)
Vietnamese raw beef, betel leaf ♪ (gf)
Assorted seafood and vegetarian sushi handrolls (gf)
Enoki mushroom rice paper rolls (gf)
Zucchini flower fritti, soft curd cheese (v) (seasonal availability)

CANAPÉS HOT 6.0

Pork & prawn sesame fry bread
Fried potato cakes, saltbush, yuzu kosho mayo (v)
Crab siu mai dumpling
Pork and chive wonton, black vinegar, chilli
Korean fried chicken, kimchi spice ♪
Prawn in tofu skin (gf)
Duck meatball, tare sauce
Roast peking duck in Chinese pancake

BAO 10.0

Peking duck bao, cucumber, smoked oyster sauce
Crispy roast pork bao, salt pickled daikon, chilli
Tonkatsu eggplant bao, roasted sesame, coriander (v)
Chicken schnitzel bao, umeboshi ketchup, cabbage

STICKS 7.0

Otway shiitake, mushrooms tare (v)
Malay pork satay (gf)
Isan BBQ chicken, hot & sour ♪
Coal fired octopus & togarashi (gf)

GRAZING 14.0

Salt and pepper tofu, blistered snake beans, roasted sesame (gf, vg)
Duck, sesame, cold buckwheat noodle salad
White cut chicken, green mango, pawpaw, nuoc cham dressing (gf)
Hot and numbing calamari, aromatic herbs ♪♪
Crab fried rice, egg, XO sauce
Black vinegar and pepper pork adobo, sticky rice

SWEET TREATS 4.5

Mango marshmallow (*gf*)
Sansho pepper and white chocolate fudge (*v, gf*)
Pandan cream puff (*v*)
Yuzu meringue tart (*v, gf*)
Native berry sorbet cone (*v*)

GRAZING DESSERT 8.5

Toasted rice pavlova, banana, passionfruit (*v, gf*)



SAMPLE COCKTAIL PARTY PACKAGE

2-3 hr event (suitable for light entertaining)

\$26 per head – 2 x cold canapes, 1 x hot canape, 1 x bao
\$36 per head – 2 x cold canapes, 2 x hot canapes, 1 x grazing

3-4 hr event (suitable for lunch time events)

\$45.5 per head – 1 x cold canape, 1 x hot canape, 1 x bao, 1 x grazing, 1 x sweet treat
\$53 per head – 2 x cold canapes, 2 x hot canapes, 1 x bao, 1 x stick, 1 x grazing

4-6 hr event (suitable for evening events)

\$77.5 per head – 2 x cold canapes, 3 x hot canapes, 1 x bao, 1 x stick, 2 x grazing, 1 x sweet treat

(*v*) vegetarian (*gf*) gluten friendly (*vg*) vegan

Menus are subject to change
All menus must be pre-ordered and pre-paid 7 days prior
Minimum of 20 pieces per cocktail item required

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.