

## CANAPÉS COLD 5.0

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Appellation oyster, condiments  
Smoked mussels, betel leaf (gf)  
Damper, garlic, anchovy  
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 & vegetarian sushi handrolls (gf)  
Enoki mushroom rice paper rolls (vg, gf)  
Zucchini flower fritti, soft curd cheese (v) (seasonal availability)

## CANAPÉS HOT 6.0

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

## BAO 10.0

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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

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

## GRAZING 14.0

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Smoked ocean trout salad, blistered snake beans, roasted sesame (gf)  
Duck, sesame, cold buckwheat noodle salad  
White cut chicken, green mango, pawpaw, nuoc cham dressing (gf)  
Beer battered seasonal fish, chips, pickle tartare  
Hot and numbing calamari, aromatic herbs 🍴🍴  
Crab fried rice, duck egg, XO sauce  
Black vinegar and pepper pork adobo, sticky rice  
Beef rib rendang, coconut rice

## SWEET TREATS 4.5

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Mango marshmallow (gf)  
Sansho pepper and white chocolate fudge (gf)  
Pandan cream puff  
Yuzu meringue tart (gf)  
Mini ice-cream cones:  
chocolate & wattleseed (gf), native plum (vg, gf) or coconut & pandan (v)

## GRAZING DESSERT 8.5

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Toasted rice pavlova, banana, passionfruit (v, gf)  
Chocolate hazelnut & caramel tart



### 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.