



## Cocktail & Grazing Table Menu



We understand the happiness that great food brings, and how much food each type of event we cater for requires for success. We recommend that any event that encompasses a meal time provides at least eight items per person. Please ask us for our expertise as to how much food your event will require.

### CANAPÉ CHOICES

#### HOT CANAPÉS

**Seared Half Shell Scallops (2) \$8 GF**  
Macadamia puree, gochujang crumb

**Pork Belly (2) \$5 GF**  
Masterstock poached

**Salt & Pepper Squid \$5**  
Ink sauce, pickled fennel

**King Prawns (2) \$8**  
Tempura prawns, tamarind caramel

**Kangaroo Loin (2) \$8 GF**  
Lovage puree, porcini dust

**Grilled Plums (2) \$4 GF**  
Goat's chevre

**Tempura Bug Tails (2) \$5**  
Chinese shallot oil

**Potato Galette (2) \$5 GF**  
Duck fat, thyme

#### COLD CANAPÉS

**Watermelon & Lime GF**  
**Consommé (2) \$5**

**Saffron Scallop Ceviche (2) \$4 GF**

**Cos Salad (2) \$4 GF**  
Charcutiere dressing

**Confit Prawn Salad (2) \$6 GF**  
Watermelon, nahm jim

**Pork Rilette (2) \$5 GF**  
Confit pork rilette, tomato relish

**Beef (2) \$6**  
Mustard crusted beef en crouete

**Beef Tartar (2) \$6**

**Puff Tartlet (2) \$6**  
Smoked tomatoes, onion jam

#### SUBSTANTIAL CANAPÉS

**100g Porterhouse \$14pp GF**  
Onion miron-ton, shiraz jus

**Kangaroo \$12pp GF**  
Confit turnips, jus

**Yellow Curry Scallops \$16pp GF**  
Steamed rice

**Heirloom Tomato \$14pp GF**  
Whipped ricotta, kombu oil

#### FOOD STATIONS/BARS

Upgrade your cocktail party to Rockstar status by adding on any of these additional dishes

- Charcuterie Board (40g ea) \$12pp
- Cheese Board (50g ea) \$12pp
- Oyster Bar (2ea) \$9pp
- Prawn Bar (100g ea) \$16
- Peking Duck Bar (1 ea) \$5pp

*\*Can be made gluten free/vegan upon request*