

# COCKTAIL MENU

## ON ARRIVAL

Artisan salumeria, air dried, hot smoked and salted cured meats, duckling, pork belly and truffle pate, vintage cheddar with English style brown pickled onions, dill cucumbers, mustard pickles, relishes and chutneys

Assorted stone baked breads (GFO)

Wagyu beef slider, American cheese and dill pickle cucumber on a milk bun with our tomato ketchup

## THEN

Wood roasted Tasmanian salmon *crostata*, horseradish crème fraiche and Japanese yuzu pearls (GF)

Hoi sin glazed, sous vide duckling pancake with cucumber, red onion and picked coriander

Thai vegetable and rice vermicelli spring rolls with dark palm sugar, chilli, lime and pink ginger dipping sauce (V, DF)

## HOT SELECTION

Twice baked, goats curd, pumpkin and chive savoury Portuguese egg custard tart (V)

Hand rolled, creamy gorgonzola and mozzarella arancini with fermented black garlic and truffle aioli

Our signature baby, deep pot peppered beef and shiraz pies with homemade ketchup

Japanese tempura dipped, filled zucchini flowers with Moroccan spices and pomegranate syrup (V)

Torched, black angus sirloin with potato, onion, spinach rosti, classic béarnaise and mustard cress (GF)

Potato strung black tiger prawn tail with sriracha aioli (GF)

Charred, Argentinian fine dining lamb cutlet painted with chimichurri (gf)

## SOAKERS

Premium farmhouse cheeses with sundried fruits, condiments and crackers

Pure beef cocktail sausage rolls in flaky pastry with smoky tomato sauce

European vanilla bean custard filled *bombolini* rolled in cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event.  
Changes are not permitted on the day.

This Menu is applicable from 1<sup>st</sup> March 2021 – 31<sup>st</sup> August 2021. Prices and menu inclusions may be subject to change.