## LOWER LEVEL OF SQUIRES PERCH

## YOUR PREMIUM BENTO

Traditional dry salted, lightly smoked salmon, fresh peeled noosa prawn tails, large natural tassie oysters, classic marie rose

Pulled poached chicken breast, peppered mayo, cucumber, cress red onion, nine grain finger sandwich

Sous vide hoi sin duckling, cucumber, crimson onion, snow pea sprouts, soft pancake

Cured meats, cognac, pork belly & truffle pate, vintage cheddar w english style onions, dill pickled cucumbers, petite village salad, baby ciabatta

## COMPLIMENTARY DESSERT BUFFET

A selection of indulgent desserts, cakes, tortes, slices, tartlets, coupes, milk chocolate dipped choux, french macarons, baked & chilled cheesecake, house baked flaky portuguese egg custard tartlets, sugar cinnamon dusted bombolini

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  $1^{st}$  March  $2021-31^{st}$  August 2021. Prices and menus inclusions may be subject to change.

