

## UPPER LEVEL OF SQUIRE'S PERCH



## COCKTAIL FOOD MENU

artisan dry aged, smoked, salted & long cured charcuteria, broken aged cheddar w sundried fruits, condiments & crackers, spiced onions, rainbow olives, dill pickled cucumbers, house made dips, farmhouse chutney (gfo), crusty bread

lightly salted, cured salmon, cucumber, red onion, cress elegant point sandwiches,

crispy fried harumaki vegetable & rice vermicelli spring rolls w palm sugar, chilli, lime, coriander dipping sauce (v, df)

pulled lean bbq plum pork cooked low n' slow, slaw, jap mayo, warm brioche bun sicilian hand rolled arancini, fontina, funghi e tartufo w fermented black garlic mayo (v)

twice baked, maple pumpkin, blue cheese n' chive free range egg custard tartlets (v)

wonton wrapped green prawn tails, fragrant thai spices, coriander, green onion, yum sauce

simmered new england pasture fed beef, shitake, italian black truffle, san marzano, white wine ragu w soft potato dumplings, baby spinach leaves, grana, kibbled pepper (gf)

our baby, deep pot grass fed peppered beef n' shiraz pies and pure beef cocktail sausage rolls, flaky pastry w homemade ketchup

potted double chocolate, raw cacao, raspberry pudding, dark chocolate ganache, fresh raspberries