



Entry Cocktail Menu

Dietary Requirements can be accommodated if advised no later than one week prior to event.
Dietary requirements cannot be accommodated if advised on the day of the event.

On Arrival

Artisan salumi, air dried, hot smoked, salted & cured meats, duckling, smoked pork belly & truffle pate, vintage cheddar w english style onions, dill cucumbers, mustard pickles, relishes, chutneys
assorted stone baked breads (gfo)

Double cheese, smoky bacon, wagyu beef on a soft buttermilk bun, green tomato jam

(service from 1:30pm)

A piccolo corn, zucchini & goats curd frittata topped w a light chilli chutney (gf)
A tartlet of wood smoked chicken breast, roasted Ratatouille, basil pesto, parmesan chards (gf)
Mr wong's vegetable & vermicelli spring rolls w sweet Viet chilli & coriander dipping sauce (v, df)

Hot Selection

(service from 2:15pm)

Singaporean spiced curry puff w cucumber yoghurt (v)
Butternut, three cheese & chive savoury portuguese egg custard tart (v)
Nonna's truffle, mushroom, fontina cheese Arancini w pepper mayo (v)
Our 'signature' baby, deep pot beef & barossa shiraz pies w homemade ketchup
Peppered beef carpaccio, potato rosti, classic béarnaise, cress (gf)
Potato strung, black tiger prawn tail, sriracha aioli (gf)

Soakers

(service from 3:15pm)

Pure beef cocktail sausage rolls, flaky pastry w smoky tomato
Warm coconut & swiss milk chocolate custard filled Bombolini rolled in cinnamon sugar

Please note: This Menu is applicable from 9th March 2019 to 31st August 2019 . Prices and menu inclusions outside of this time are subject to change.