

MEMBERS COCKTAIL PARTY

Tempura dipped prawn tail, creamy sriracha, butter lettuce in a warm brioche
Hoi sin glazed, sous vide duckling pancake, cucumber, red onion, picked coriander
wrapped in black rice paper (gf)

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

Crispy fried, sous vide flat pork belly, soy, sesame, Japanese pickled stem ginger (gf, df)

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

A classic oyster Kilpatrick, plump pacific oyster, topped with wood smoked belly bacon,
Lea & Perrins Worcestershire sauce (gf, df)

THEN

Gnocchetti in grana 'scavata' (served from the parmesan wheel), soft potato
dumplings, Italian summer black truffle, clotted cream, baby spinach (v, gf)

SOMETHING SWEET

Raw cacao red velvet cupcake, silky butter cream cheese icing,
crowned with a variety of French macaron

END OF EVENING

Our signature baby, deep pot peppered beef and shiraz pies with
homemade minted mushy pea

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 1st March 2021 – 31st August 2021. Prices and menus inclusions may be subject to change.