



Canapé Selection

Hot Items - \$6

Pork Croquettes w Apple Mustard & Parsnip Remoulade

Prawn Parcels w Saffron Aioli & Chives (D/F)

Truffle & Mushroom Suppli w Garlic Aioli (V, G/F, Contains Egg)

Spiced Garbanzo Falafel w Beetroot Hummus (Vegan, G/F)

Cold Items - \$5

Salmon Caviar w Cultured Cream & Blini

Smoked Fish Rillettes w Crostini & Chives

Chicken Liver Parfait w Pickled Carrots & Savory Pastry

Aged Beef Tartare w Sour Berries & Bitter Leaves (G/F, D/F)

Whipped Goats' Cheese w Flaky Pastry & Maple Figs (V)

Avocado Purée w Rye Toast, Radish & Chives (Vegan)

Dessert Items - \$5

Citrus Madeline w Lemon Curd & Candied Zest

Whittaker's Chocolate Brownie w Salted Caramel

Mini Pavlova w Seasonal Fruits & Chantilly (G/F)

Platters

Serves 4-5 Guests - \$75

A selection of 3 cheeses, 3 charcuterie,
toasted sourdough,
pickled vegetables & relish

Oysters - \$M.P

Freshly shucked & served with
mignonette & lemon

Chicken Liver Parfait - \$15

Served with toasted sourdough
& cornichons

Please Note:

Minimum orders apply

A 20% deposit is required when ordering your canapé selection

Minimum 48 hours notice when placing any orders

Your deposit is non refundable when canceling your order with less than 48 hours notice

We use seasonal ingredients and reserve the right to make changes to individual items based on availability of product.

We will endeavour to inform you of any possible changes to individual items when possible

Please inform us of any dietary requirements or allergies when placing an order