



CANAPE MENU

Wagyu tataki | garlic ponzu | gyoza | kimchi furikake (\$3 add on)

Grassfed beef polpettes | pecorino | verde (GF option available)

Bahn mi slider | hoisin | pickled veg | baguette

Mini bao bun | lemongrass pork belly | pickled asian veg | sambal mayo

Carnita tostada | guacamole | pickled onion | queso

Smoked candied salmon | maple butter | chevre | 200 degrees brioche

Sushi | cured tuna | pickled carrot | panko

Cured Ahi tuna poke | cucumber | toasted sesame | crispy chili

Smoked Pan roasted Scallop | bacon and onion jam | corn veloute

Crab and potato fritti | aioli

Crispy chicken wings | sweet and spicy sauce | creme fraiche

Chicken karaage | hoisin | lemon kewpie

Southern fried chicken | charcoal aioli | spicy pickle

Heirloom tomato | halloumi | dukka

Arrancinni | smoked tomato puree | cultivated mushroom | truffle

Vegetarian I Vegan

Falafel I 'tzatziki' I tahini **(V)**

Beet slider I pickle I vegan feta I sourdough **(V)**

Beyond meat polpettes I verde **(V)**

Peanut crusted cauliflower I toasted pepper 'ranch' **(V)**

Balsamic mushroom I rosti I almond chevre I pickled shallot I sage **(V)**

Thai rice salad roll I chili peanut sauce **(V)**

Grazing Stations

Charcuterie I Two rivers cured meats I artisanal cheeses I breads I seed crackers

Mezze platter I hummus I labneh I pita I flatbreads

Seafood I Hot smoked salmon I Gin cured salmon I dukka prawns I scallops I sashimi

Crudite I local organic vegetables I seasonal dips I root chips

