



CANAPE MENU

by the dozen \$32 - \$54 per dozen

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 | Vegan

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

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

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

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

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

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

Grazing Stations

Charcuterie | Two rivers cured meats | artisanal cheeses | breads | seed crackers - \$15 per person

Mezze platter | hummus | labneh | pita | flatbreads - \$12 per person

Seafood | Hot smoked salmon | Gin cured salmon | dukka prawns | scallops | sashimi - \$18 per person

Crudite | local organic vegetables | seasonal dips | root chips - \$12 per person

