



Canape

Wagyu tartar | fried capers | sourdough | truffle emulsion (\$4 add-on)

Beef Cheek Slider | daikon | togarashi mayo

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

Bahn mi slider | lemongrass chicken | Pate | pickled veg | baguette

Mini bao bun | sweet and sour pork belly | pickled asian veg | sambal mayo

Pork belly tostada | guacamole | pickled onion | queso

Smoked salmon rillettes | crispy nori | togarashi mayo

Sushi | cured tuna | pickled carrot | panko

Cured Ahi tuna poke | cucumber | toasted sesame | crispy chilli | crispy rice sheet

Hokkaido scallop crudo | burnt lemon oil | smoked chilli | yuzu tomato emulsion

Dungeness crab korokke | sesame kewpie | crispy garlic

Crispy chicken wings | sweet gochujang

Chicken karaage | hoisin | lemon kewpie

Southern fried chicken | charcoal aioli | spicy pickle

Heirloom tomato | halloumi | dukka

Arancinni | 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)**

Grazing Stations

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

- \$18 per person

Mezze platter | Marinated Mediterranean vegetables | crispy halloumi cheese | hummus |

babaganoush | tzatziki | pita

- \$15 per person

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

- \$24 per person

Crudite | local organic vegetables | seasonal dips | root chips

- \$14 per person