



## CANAPE MENU

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

Wagyu sando | daikon | black pepper tare | sourdough

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 rilette | crispy nori | togarashi mayo

Sushi | cured tuna | pickled carrot | panko

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

Hokkaido scallop crudo | burnt lemon oil | smoked chili | 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 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)**

### **Grazing Stations**

Charcuterie I Two rivers cured meats I artisinal cheeses I breads I seed crackers - \$18 per person

Mezze platter I hummus I labneh I pita I flatbreads - \$15 per person

Seafood I Hot smoked salmon I Gin cured salmon I dukka prawns I scallops I sashimi - \$24 per person

Crudite I local organic vegetables I seasonal dips I root chips - \$14 per person

