

Cocktail Menu

CANAPES

CLASSICS

SYDNEY ROCK OYSTER GF DF MSC

Elderflower, cucumber, finger lime

PEELED QLD PRAWNS GF MSC

Lemon myrtle, chilli mayonnaise

SPANNER CRAB TART MSC

Australian macadamia, fresh peas

WILD MUSHROOM V VGA

Jaffle of mushroom, truffle, goats cheese

HUNTER VALLEY CHICKEN + CAVIAR DF

Spiced chicken, caviar

BUSH TOMATO TARTE TATIN V DF VGA

Sun dried bush tomato, bush pesto

NSW CHEDDAR CHEESE CROQUETTE V VGA

Braised leek

ABROHLOS SCALLOPS DF GF MSC

Scallop, native curry sauce

PORK PASTRY

Spiced pork, onion, tomato, mustard

TUNA & ROE CONE DF MSC

Spiced tuna, avocado, salmon roe

RIVERINA LAMB DF GF

Lamb kofta, watercress, pine nuts

QLD TIGER PRAWN TOAST DF MSC

Australian yuzu, sesame

RANGER VALLEY BEEF

Sliced tenderloin, baguette, truffle mayonnaise

SUBSTANTIALS

All served in a bamboo boat

RIVERINA LAMB CUTLET DF GF

Breaded wildfire spiced lamb, cauliflower

QLD KING PRAWN DF MSC

Kataifi, lemon myrtle mayonnaise

PRAWN AND LOBSTER MSC

Celery, herb aioli, brioche

SLIDERS VA VGA GFA

Katsu chicken, red cabbage

Jack Mac cheeseburger

Spiced sweet potato, zucchini

DESSERTS

RASPBERRY V GF

Little treat of raspberry and vanilla

SALTED CHOCOLATE V GF

Sea salted chocolate with caramel

PETITE CONES V

Selection of ice cream and sorbet

LEMON MYRTLE V DF GF

Marshmallow with Strawberry

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VG) Vegan, (MSC) Sustainably Sourced (GFA) Gluten Free Available, (VA) Vegetarian Available, (VGA) Vegan Available

MENU BY
**NELLY
ROBINSON**