

Cocktail Menu

CANAPES

CLASSICS

SYDNEY ROCK OYSTER GF DF H MSC

Elderflower, cucumber, finger lime

PEELED QLD PRAWNS GF H MSC

Lemon myrtle, chilli mayonnaise

SPANNER CRAB TART MSC H

Australian macadamia, fresh peas

WILD MUSHROOM V H

Jaffle of mushroom, truffle, goats cheese

HUNTER VALLEY CHICKEN + CAVIAR DF H

Spiced chicken, caviar

BUSH TOMATO TARTE TATIN V H

Sun dried bush tomato, bush pesto

NSW CHEDDAR CHEESE CROQUETTE V H

Braised leek

ABROHLOS SCALLOPS DF GF H MSC

Scallop, native curry sauce

PORK PASTRY

Spiced pork, onion, tomato, mustard

TUNA & ROE CONE DF H MSC

Spiced tuna, avocado, salmon roe

RIVERINA LAMB GF

Lamb kofta, watercress, pine nuts, tzatziki

QLD TIGER PRAWN TOAST DF H MSC

Australian yuzu, sesame

RANGER VALLEY BEEF

Sliced tenderloin, baguette, truffle mayonnaise

SUBSTANTIALS

All served in a bamboo boat

RIVERINA LAMB CUTLET

Breaded wildfire spiced lamb, cauliflower

QLD KING PRAWN DF H MSC

Kataifi, lemon myrtle mayonnaise

PRAWN AND LOBSTER H MSC

Celery, herb aioli, brioche

SLIDERS

Katsu chicken, red cabbage

Jack Mac cheeseburger

Spiced sweet potato, zucchini V H

DESSERTS

RASPBERRY V GF H

Raspberry and vanilla hand made chocolate

SALTED CHOCOLATE V GF H

Sea salt and caramel hand made chocolate

PETITE CONES V H

Selection of ice cream and sorbet

LEMON MYRTLE V DF GF H

Marshmallow with Strawberry

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian,
(VG) Vegan, **(H)** Halal, **(MSC)** Sustainably Sourced

BY
**NELLY
ROBINSON**