
WARM CANAPÉS

francini 4
w/ mushroom and goats cheese.
Served w/ black truffle aioli

Dumplings 4
Garlic chive & waterchestnut
w/ ginger sesame dipping sauce

Spring Rolls 6
Peking duck w/ hoi sin, shallot & chilli

Crispy Pork Belly 6
w/ apple cider glaze

Gnocchi Fritto 3
w/ parmesan & tomato pesto

Tartlets 5
• Caramelised onion & stilton crumble
• Truffled cauliflower & avruga caviar
• Fried eggplant & zaatar w/ goats cheese mousse

Empanada 6
Pulled pork w/ saffron aioli

Lemongrass Beef Skewer 6
Seared w/ panang curry sauce

Salmon Skewer 6
Seared w/ yuzu aioli & fragrant herbs

Lamb Riblets 6
w/ macadamia crust & burnt honey labna

Seared Tuna 6
w/ chilli jam & kombu crisp

Yamba Prawns 7
Poached w/ green goddess mayo

PLATTERS

Cheese Boards 10/head
w/ quince, grapes, crisp breads, & toasts

Charcuterie Boards 12/head
w/ fresh curd, grapes, pickles, crisp breads, & toasts

Gravlax Salmon 12/head
w/ beetroot horseradish, honey beer
& cracked pepper, dill & gin, pickled red onions,
capers, lemon & shallot pikelets

COLD CANAPÉS

Bloody Mary Cherry Tomato 5
w/ celery sesame salt

Beef Tataki 6
w/ rice crisp & smoked miso

Cheddar Sable 5
w/ parmesan cream, pickled onion & chive

Pumpkin Brulee Brioche 5
w/ pancetta & cumin sugar

Market Select Oysters 5
w/ either:
• ponzu & finger lime, champagne mignonette
• aperol snow

LARGER CANAPÉS

Mushroom Risotto 12
w/ broad beans, pine nuts & chive cream

Vodka Prawn Risotto 14
w/ peas & mint

Brioche Sliders 10
• Whisky beef w/ slaw and sriracha mayo
• Soft shell crab w/ tom yum mayo & wombok
• Sesame salmon w/ wasabi peas, wakame,
& tonkatsu mayo
• Crispy chicken w/ slaw, & kim chi mayo

Young Henrys Beer Battered Fish & Chips 14
w/ green goddess mayo

Steak Frites 16
w/ shoestring fries & bernaise

Lamb Shoulder 16
w/ tagine spices, dates & apricots w/ king cous cous

