

Warm

Lapsan Souchong smoked duck and plum chili spring roll

Roasted cauliflower and gruyere arancini, cumin aioli (GF Avail) V

Grilled prosciutto wrapped scallop, saffron aioli GF

Tandoori prawn butterfly, cumin and coriander yoghurt GF

Arancini Bolognese, parmesan crema

Patata and bacalao croquette, pimenton emulsion

Spanish meatball, spiced pepper and tomato salsa, artisan toast

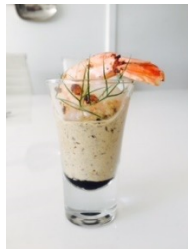
Garlic prawn, burnt leek cream and squid ink GF

Pork on a Fork – crispy pork belly, honey & soy jus

Scallop dumpling, XO sauce on mini basket

Polenta dippers with 3 dips Salsa verde, Heirloom tomato salsa, Gruyere emulsion

Chicken and chorizo roulade, creamed corn, jus gras



Substantial meals in bowls, plates and hand Held

NY cheese burger, prime beef, melted Swiss, pickle, lettuce, tomato, brioche bun

Pulled pork slider or taco purple slaw, pico de gallo, chipotle mayo

Chargrilled prawn slider, crisp iceberg, bisque sauce

Milk fed veal soft taco, kohlrabi, coriander cream (GF Avail)

Jalapeno salted white bait, kumera fries and tartare

Katz's Deli style Rubeen toasted sandwich

Slow cooked bbq pork slider, kimchi, sambal mayonnaise

Bowls

Herb and lemon crusted lamb, white bean skordalia, spearmint salsa verde GF

Crispy skinned barramundi, asparagus and snowpea, saffron and blue cheese sauce GF

Wild mushroom risotto, parmesan game chip leek shards

