

Menu A

Cold Canapés

Freshly shucked oyster – lemon crème fraiche, avruga caviar, chervil
Gougere of bacalo (salt cod), smoked paprika mayo
Peppered yellowfin tuna with pickled Daikon radish, dill and capers, ginger tobiko
Tartlet of pear & walnut remoulade, food&desire smoked salmon, ocean trout pearls
Classic Russian salad on rye croute with prawn tail
Ocean trout on sushi with cucumber, trout roe, wasabi kupa and dill
Flaked Spanish mackerel and bottarga tortilla, sauce verdi and tomato flakes
Thai Chicken rice paper roll, hot mint and lemongrass dipping sauce
Basque style quail “scotch egg” with chorizo, apple, celery leaf and horseradish slaw
Rosemary, sea salt and currant palmiers, pear in juniper and thyme mayo, duck breast
Seared Sher Wagyu beef sushi with wasabi mayonnaise and shabu shabu sauce
Crisp kaitifi with fresh goat’s cheese, smoked tomato, baby basil and apple balsamic
Vegetable rice paper roll with enoki mushrooms and a tamarind sauce
Lemon thyme baked ricotta, savoury quince compote , scorched hazelnuts
Baby damper with fire roasted eggplant, fresh green apple and mint pesto

Hot Canapés

Pan seared scallops with a sugar, chilli salt and a mandarin, scallion and coriander salad
Crab, saffron, fennel and potato bourek, harissa mayo, young coriander
Colcannon cakes, garlic chilli prawn, chervil and orange aioli
Grilled Swordfish on corn bread, green olive and pinenut mayo, pink peppercorn and sea salt
Crispy salt and pepper garfish sweet chilli kupa mayo
Shredded potato tartlet, Morton bay bug tail, young caper and white raisin
Cumin filo tarts with Tunisian lamb, carrot caraway relish, saffron mayo
Chicken, sweetcorn and shitake gyoza, yuzu sauce
Young witlof, chicken and lup cheong sausage san choi bau, hoi sin
Baby beef and porcini pies with a tomato relish
Thai style pork belly, kaffir lime salt, fresh pineapple, chilli and palm sugar salad
Fat polenta chip, torch seared Wagyu beef, horseradish aioli
Twice baked gorgonzola soufflé, caramelised pear with rosemary, paprika mayo
Wood roasted mushroom, truffle fetta and watercress tartlet, honey balsamic dressing
Hot polenta fingers with an aged parmesan mayonnaise, baby herb
Beetroot tarte tatin, whipped goats cheese and chives, baby basil
Wild mushroom buddha buns, black bean aioli

Menu B

Cold

mini hightin loaf, smoked salmon, shaved fennel and apple, lemon crème fraiche
seared tuna, baby cucumber, lime, toasted peanut and coriander salad (GF)
roasted pumpkin, gorgonzola and hazelnut tart (V)
leek and tarragon terrine, toasted brioche, whipped goats cheese, tarragon shoots (V)
baby fattoush salad, parmesan wafer, persian fetta, pomegranate dressing (V)
chinese five spiced rice paper roll, lime, chilli and mint dip (GF, V)
petite sandwich of roasted chicken and celeriac remoulade
sesame and wasabi pancake, tamari poached duck breast, cucumber, daikon
toasted open bagel, wagyu bresaola, grain mustard, cucumber pickle, rocket shoots
rare roasted and peppered beef, charred beans, shaved manchego, piquillo (GF)
chorizo and potato tortilla, romesco salsa, green olive (GF)

Hot

baby hash brown, seared scallop, candied pancetta, apple aioli (GF)
coconut and jasmine rice dusted prawn, red chilli, lime and coriander (GF)
tostaditas crab cakes, avocado and jalapeno guacamole
meredith goat's cheese gougere, green harissa (V)
fennel and fontina arancini, orange and verjuice dip (V)
polenta croute, charred baby zucchini, tomato confit, buffalo mozzarella (V)
buttermilk roll, parmesan crumbed chicken, shredded baby gem, smoked garlic aioli
steamed pork and water chestnut gyoza, pickled ginger vinegar
slow cooked beef and mushroom wellington, béarnaise sauce
lamb and pistachio skewers, lemon and red pepper relish (GF)
baby lamb navarin pie, thyme and garlic confit, red currant and mint jelly

sweet

chocolate anise torte, peanut honeycomb
blood orange curd and rosewater meringue tartlet
gingerbread, compressed pear, burnt orange cream
apple genoise roulade, ginger custard, toffee-apple caramel

supper

chicken, green olive and piquillo skewer, saffron and chilli aioli (GF)
lamb and rosemary chipolata, caramelised onion, grain mustard in a baby baguette
mini beef burger, smoked cheddar, watercress, horseradish cream
lemon panko fish fillets, home-made tartare - in little paper cups

bowls and pails

duo of dumplings - pork, water chestnut and ginger gyoza, prawn and chive dumpling - in a bamboo boat
chicken, chorizo and pea paella, saffron aioli, herbed crostini
roasted eye fillet, crushed potatoes, horseradish and sorrel, smoked tomato dressing (GF)
lamb, date and sweet potato tagine, pistachio cous cous