



Vegetarian Canapés

(Vegan option available for all)

Button mushrooms

Smoky cheese and black sesame

Gluten free, nut-free, vegetarian

Sweet potato rosti

Beetroot salsa and thyme

Gluten free, nut-free, vegetarian, dairy free

Spiced honey roast pumpkin

Marinated feta

Gluten free, nut-free, vegetarian

Halloumi skewers

Herbed cherry tomato salsa

Gluten free, vegetarian

Goat cheese bruschetta

Walnuts and honey

vegetarian

Zucchini mousse

Smoked almond and crispy basil leaves

Gluten free, dairy free, vegetarian

Asparagus uramaki roll

Asparagus, wakame, purple cress, lemon juice & mascarpone inside-out roll
with toasted sesame seeds

Gluten free, nut-free, vegetarian



Meat Canapés

Chicken skewers

With a tamarind satay sauce

gluten free, dairy free

Pork belly

Hoisin and sesame

nut-free, dairy free (*gluten free option available*)

Asparagus wrapped in prosciutto

Roasted garlic

gluten free, nut-free

Kangaroo skewers

With tomato harissa and pepper leaf

gluten free, nut-free, dairy free

Thai pulled beef

Served with bok choy

dairy free

Spiced chicken wings

Lime and coriander

gluten free, nut-free, dairy free



Seafood Canapés

Prawns skewers

sriracha aioli

gluten free, dairy free, nut-free

Cured salmon

Mango chutney and pickled beetroot

gluten free, dairy free, nut-free

Grilled snapper and eggplants rolls

Wasabi sauce

gluten free, dairy free, nut-free

Smoked salmon roulade

Cucumber, citrus and nori yoghurt

gluten free, nut-free

Battered whitebait fritters

Apple and chilli salsa

dairy free, nut-free

Crunchy prawn & salmon uramaki roll

fresh salmon, tempura king prawn, avocado and cucumber inside-out roll
with tobiko fish roe

gluten free option available, nut-free



Signature Bowls

VEGAN

Moroccan Spicy Roast Pumpkin

Seasonal greens and Fremantle mushrooms

gluten free, vegan

Vegan Green Coconut Curry

Coconut cream, chilli, sprouts and salad

gluten free, vegan

MEAT

Vietnamese Noodle Salad

Served with with grass fed organic pulled beef

gluten free, dairy free

Slow Braised grass fed and finished local Lamb

served with organic, creamy polenta, shaved parmesan and wild rocket

gluten free

Organic South Hampton Chicken Curry

served with jasmine rice, coriander and seaweed salad

gluten free, vegan

Pork Belly in Sesame and Hoisin

served on Asian cabbage mix topped with shaved apple and chilli salad

dairy free

SEAFOOD

Local Seafood Provencale poached ragout

served on royal blue roast potatoes, green fennel and lemon zest salad

dairy free

Vietnamese Noodle Salad

Served with crispy grilled local fish

dairy free



Assorted Platters

(platters serves approx. 20 people min)

Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread \$60

fresh dips, roasted nuts & mixed leaves dips may contain nuts

gluten free option available

Mediterranean platter \$100

a selection from fresh grilled vegetables, Kalamata olives, semi-dried tomatoes, breads and marinated feta cheese (meats available on request)

gluten free option available

Cheese platter \$100

with dried fruit, roasted nuts, homemade compote and crackers

gluten free on request, contains nuts

Seasonal Fresh fruit platter \$80

with an array of seasonal fruits

gluten free

Sushi platter 20 piece assorted \$80 each

spicy chicken terryaki uramaki (gf) 3 pieces , crunchy prawn uramaki 3 pieces,
wasabi tuna maki (gf) 3 pieces, avocado maki (v) (gf) 3 pieces
salmon nigiri (gf) 4 pieces, omelette nigiri (v) (gf) 4 pieces

gluten free on request

Sushi platter 40 piece assorted \$140

spicy chicken terryaki uramaki (gf) 4 pieces, crunchy prawn uramaki 4 pieces
wasabi tuna maki (gf) 5 pieces, salmon maki (gf) 5 pieces, avocado maki (v) (gf) 5 pieces,
spicy sweet potato nigiri (v) 5 pieces, salmon nigiri (gf) 4 pieces
omelette nigiri (gf) 4 pieces, cucumber sesame maki (v) (gf) 5 pieces

gluten free on request

Assorted Dessert platter \$160

Lemon tarts, Chocolate pear & macadamia nut tarts & Rhubarb and raspberry tarts
with double cream, fresh mint and strawberries

gluten free

