



PRIVATE CANAPE MENU *By Chef Yuki Higashi*

Cold

- Salmon gravlax**, apple remoulade, rye toast (GF option available)
- Poached Exmouth tiger prawn**, finger lime, avocado (GF)
- Pickled fish**, cauliflower pate (GF)
- Beef tartare**, enoki, miso mayonnaise (GF/DF)
- Chicken liver mousse tart**, port and quince gel
- Pork rilette**, apricot jam, tarragon crouton
- Watermelon**, truffle dressing, fetta, walnut (V, GF)
- Chive and corn square**, harissa (mayo), coriander (V, GF)

Hot

- Spiced market fish**, rice paper, fresh green chilli chutney (GF, DF)
- Lemongrass fish cake**, sweet chilli sauce (GF, DF)
- Garlic prawn skewer**, lemon oil (GF, DF)
- Beef fillet**, oven dried tomato, caper salsa (GF, DF)
- Marinated chicken skewer**, spiced dukka, yoghurt dip (GF)
- Duck breast**, poached rhubarb (with aromatic spices) (GF, DF)
- Pork belly**, green apple puree (GF, DF)
- Venison chorizo croquette**, preserved lemon Aioli
- Fried haloumi**, beetroot tartare, dill (V, GF)
- Shallot marmalade tartlet (puff pastry)**, goats cheese, pickled walnut (V)

Substantial

- Pulled beef slider**, tomato chutney, zucchini pickle (DF)
- Seeded mustard braised pork**, Royal blue mash (GF)
- Moroccan spiced lamb**, saffron rice, minted yoghurt (GF)
- Wild mushroom risotto**, truffle butter, pine nuts (V, GF)

Sweet

- Dulce de leche tartlet**, sea salt, hazelnut
- Strawberry short cake**, vanilla cream
- Orange and almond cake**, dark chocolate ganache (GF)
- Coconut panna cotta**, passion fruit, honey comb (GF, DF)
- Torn buffalo mozzarella**, truffle honey, poppy seed lavosh