

# menu



## **Cocktail Menu**

*Please choose eight items – \$40 per person, minimum charge \$1000*

*Includes service*

### *Hot Items*

**gf/df** Vietnamese fish cake, chilli mango

**gf/df** Prawn bisque shot, prawn, lemon olive oil

**df** Spicy chipotle chicken tart, corn salsa

**gf** Lamb w/aubergine skewers, minted labneh

Arancini of chorizo, grana padano, arrabbiata hot Italian sauce

**df** Szechwan seasoned fish & chips, sauce remoulade

**gf/df** Mah trong pork & prawn sausage on a stick, w/ aunty nines dipping sauce

**gf/df** Pork belly, fennel and apple salad, red pepper gazpacho

**gf=gluten friendly**

**df =dairy free**

**v=vegetarian**

## **Cold items**

**gf/df** Antipasto skewers

**df** Whipped avocado, smoked salmon, red onion, capers on rye

Chicken caesar cups

**V** Caramelised red onion and goats cheese tart

Pumpernickel, wild hot smoked salmon, mustard dill cream

**V/gf/df** Watermelon, grilled halloumi, black olive, orange salt

**gf/df** Fresh oyster, Japanese umami

**df** Peking duck tarts, spring onion, hoisin

**gf/bf** Hot smoked salmon san-choy bow

## **Dessert**

**gf** Dark velvet chocolate mousse, pistachio fairy floss

**gf** Mini fresh fruit Pavlova

**gf** Eton mess [strawberry, meringue, cream]

**gf** Buttermilk panna cotta, passion fruit jelly, chocolate soil

Lemon posset, shortbread crumbs