

Canapés

BUTCHER

- Beef carpaccio on wheat bread crouton, fermented cucumber, parmesan cream | 5
- Chicken lollipops rolled in sticky bbq tabasco sauce, sour cream & chives | gf 5
- Kipfler potato wrapped in hickory smoked bacon, HP sauce | gf, df 5
- BBQ smoked chicken drumettes, chives, peri peri sauce | gf, df 5
- Crumbed nduja and tomato arancini ball, saffron aioli | gf 5
- Wagyu beef sausage roll, Gentleman's relish | 5
- Duck spring rolls, hoisin dipping sauce | df 5.5
- Pork and pistachio terrine, prune, lemon myrtle, rocket | gf, df 5.5
- Tartlet with braised brisket, olive oil potato puree, cheddar cheese top | gf 5.5
- Sourdough bruschetta with smoked chicken, tomato, basil pesto | df 5.5
- Duck rilette, orange marmalade, native dukkah | gf, df 6
- Quail breast drunk on orange and thyme, beetroot crisp, creme fraiche | gf 6
- Pulled beef empanada, smashed avocado salsa, habanero sauce | df 7
- Pulled brisket brioche slider, Maplefern chilli sauce, kale slaw | 7.5

FISHMONGER

- Prawn cigar spring roll, sticky soy & ginger broth dip | 5
- Shucked oyster, lemon myrtle, shallot vinegar | gf, df 5
- Katiffi wrapped tiger prawn, ouzo aioli | 5.5
- King fish tartare on prawn cracker, green onion, young ginger mayo | gf, df 5.5
- Abrolhos Island ballot saucer scallop, finger lime, basil vinaigrette | gf, df 5.5
- Blue swimmer crab & limoncello arancini, dill green sauce | 5.5
- Hot smoked salmon, yuzu glazed, black sticky rice, wakame, sesame | gf, df 6
- Shark Bay prawn po'boy, mini baguette, lettuce, spicy mayo | df 8
- Western Australian crayfish brioche slider, lettuce, preserved lemon ranch sauce | 9

GREENGROCER

- Mini bruschetta with crushed garden peas, ricotta & peppermint gum | v 5
- Vine ripened tomato caprese, basil, mozzarella & muddled olives | gf, v 5
- Tartlet of green heritage tomato, semolina wafer, soft sheep milk feta | v 5.5
- Almond flour battered broccolini chips, cheddar cheese drizzle | gf, v 6.5
- Zucchini flower stuffed, almond & native oregano labneh, saffron mayo | gf, v 7
- Tempura pumpkin stick, spiced honey dipping sauce | gf, df, v 5.5
- Wheat bread crostini, La Delizia Latticini stracciatella, sea asparagus | v 5
- Zatar rubbed flatbread, hummus, feta, pine nut | v 5
- Polenta bites with bush tomato marmalade | gf, v 5
- Ricotta & honey tart, pistachio crumbles | v 5
- Baked polenta, red onion marmalade, curd, rosella flowers | gf, v 5.5



Vegetarian | v
Gluten Free | gf
Dairy Free | df

Canapés include napkins and service team.
Minimum order applies.

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PÂTISSERIE

Finger lime brulee tart | 5
Red velvet cup cake | 5
Profiterole, vanilla crème chocolate coating | 5
Caramel slice, orange glaze | 5
Mini lemon myrtle meringue pie | 5
Petite donuts | 5
Cherry & coconut slice | 5
Passionfruit & boya nut trifle cup | 5
Spanish churros donuts, cinnamon sugar, chocolate dipping sauce | 5
Carrot & walnut cake slice | 5

Cambray Cheese Platter | v +75
Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh
Camembert, orange marmalade
Farmhouse gold, dates
Blackwood blue, quince paste
Fresh seasonal fruit



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