

COCKTAIL MENU

COLD CANAPÉS

Heirloom beetroot tartlet, gorgonzola dolce, walnuts & baby mint
Caramelised shallot tarte tartin, whipped ricotta, preserved lemon, chives
White soy marinated tuna, wasabi mayonnaise, wakame salad
Coffin Bay oyster, grilled cucumber, bonito pickle, succulents
Ham hock and pea terrine, smoked buttermilk, wood sorrel
Dry aged heritage beef tartare, truffle egg aioli, fried capers, chives, chervil
Smoked duck leg, crisp wonton, orange jam, bean shoots, soy roasted walnuts

HOT CANAPÉS

Pumpkin, sage & pine nut arancini balls, caramelised garlic aioli
Spencer gulf prawn & lemongrass dumplings, nuoc cham, fresh lime, rice vinegar pickled cucumber
Zucchini, chickpea & mint fritter, papaya, fermented green chilli, fried onions
Master stock pork belly, compressed apple, tamarind caramel, peanut salsa
Grilled lamb backstrap, baba ganoush, fried parsley, sumac, pita bread
Beef brisket croquette, Gentleman's relish, onion & radish salad
Seared Japanese scallop, confit lemon, squid ink cracker, avocado, baby parsley



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SUBSTANTIAL (Mini meal)

Ground beef or mushroom slider, cheddar cheese, dill pickles, tomato ketchup
Chicken katsu sando, iceberg lettuce, curry leaf aioli
Tempura whiting, fries, tartare sauce, lemon
Za'atar roasted cauliflower salad, celery, barberries, yoghurt, sumac, parsley
Toasted fregola sarda, slow cooked lamb shoulder, roast capsicum, preserved lemon, pecorino Romano

DESSERTS

Cumquat macaron
Portuguese custard tart
Raspberry & coconut wagon wheel
Lychee & rose opera gateaux
Dark chocolate & mandarin tart

CANAPÉ PACKAGES

1 hour	4 canapés	\$24 per person
2 hours	6 canapés	\$36 per person
3 hours	8 canapés	\$48 per person
Canapé		\$6 per item
Substantial		\$9.5 per item

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate	\$350 per slab
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