



CANAPES

COCKTAIL FUNCTION PACKAGES

COLD CANAPES

Smoked trout w/ brioche, cabbage & miso mayonnaise

Beetroot & blue cheese tartlet (v)

Poached salmon w/ burnt leek & cherry tomato (gf, df)

Beef tartare tostada w/ harissa, pickled red onion

Vietnamese vegetarian **rice paper rolls** w/ nam jim (ve, gf, df)

Roasted **duck pancakes** w/ cucumber & hoisin (df)

HOT CANAPES

Fried **karaage chicken** w/ kimchi purée (df)

Heirloom tomato & basil **toastie** (ve)

Lamb cigars w/ black garlic aioli

Confit **duck dumpling** w/ szechuan sauce (df)

Felafel w/ labneh & aleppo (v, gf, df*)

Chorizo, preserved lemon & capsicum **arancini** (gf)

Pulled pork w/ flatbread & caramelised apple (df)

Char grilled **oyster mushroom** w/ yellow miso (v, gf*)

Fried **polenta** w/ red pepper purée & prosciutto (v*, gf)

Confit **duck dumpling** w/ szechuan sauce (df)

Karaage cauliflower w/ kimchi & raisins (ve, df)

Slow cooked **lamb** w/ cous cous, preserved lemon & prunes (df*)

Beef ragu w/ oricchetti, parmesan

Chicken tagine w/ cous cous & labne (df*)

Green pea **risotto** w/ mint oil & ricotta (v, gf*)

Vegetable tagine w/ cous cous & labne (v, df*)

SUBSTANTIAL

PACKAGES (min 20 guests)

Bronze (4 canapes + 1 substantial) 28

Silver (6 canapes + 1 substantial) 37

Gold (8 canapes + 2 substantial) 56

BY THE PIECE (min order 20 per piece)

canapes 4.5
substantial 10

v - vegetarian, ve - vegan, ve - vegan option, gf - gluten-free, gf* - gluten free option, df - dairy-free, df* - dairy-free option
To assist in paying our staff penalty rates, a surcharge of 10% on Sat-Sun & 15% on public holidays will apply*



PLATTERS

COCKTAIL FUNCTION PACKAGES

Cheese (v, gf*)

adelaide hills triple cream *brie* (adelaide hills, sa)
oveja al romero *semi-firm sheep's milk* (spain)
section 28 monte rosso *taleggio* (adelaide, sa)
valdeon *blue* (spain)

candied walnuts | pear | apple & raisin relish

90

Thick-cut fries (v)

chilli salt | aleppo emulsion

55

Grilled flatbread (v)

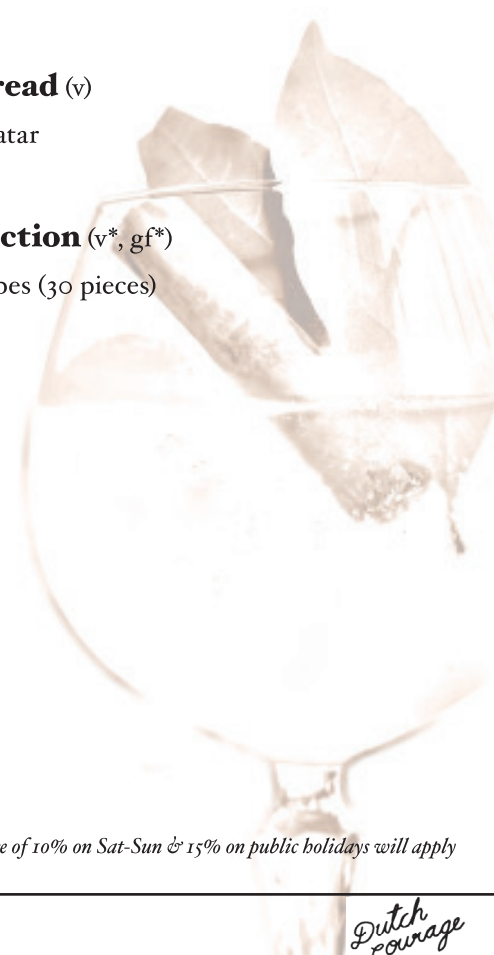
hummus | za'atar

60

Mixed canape selection (v*, gf*)

chef's selection of canapes (30 pieces)

145



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LARGE GROUP DINING

CHEF'S SELECTIONS MENU

** dishes served share-style when ready*

CAPTAIN'S

brioche | taramasalata | dukkah

lamb cigars | black garlic emulsion

grilled prawns | baharat butter | cous cous

confit duck | quinoa tabbouleh | spiced beetroot | feta

lamb belly | hazelnut dukkah | baba ganoush | prunes

48 pp

ADMIRAL'S

hummus | flatbread | za'atar

poached salmon | burnt leek | heirloom tomato | sumac

slow cooked pork collar | zhoug | pickled cabbage | currants

chicken tagine | preserved lemon | merguez | cous cous

flank steak | green chermoula | fondant potato

55 pp

LIEUTENANT'S (v)

felafel | chilli oil | labneh

charred broccoli | burnt honey | almond tarator | za'atar

roasted red pepper | caramelised leek | black tahini | fried chickpea

harissa pumpkin | almond | raisin | labneh

fried eggplant | mustard | spiced parsnip | ras el hanout

42 pp

v - vegetarian

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LARGE GROUP DINING

SET PRICE A-LA CARTE MENU

APPETISER

(host chooses one dish for table, served one between two)

brioche | taramasalata | dukkah (v*)

hummus | flatbread | za'atar (v)

ENTREE

(each guest chooses one dish)

confit duck | quinoa tabbouleh | spiced beetroot | feta (gf)

slow cooked pork collar | zhoug | pickled cabbage | currants (gf)

harissa pumpkin | almond | raisin | labneh (v, ve*, gf)

grilled prawns | baharat butter | cous cous (gf*)

MAIN

(each guest chooses one dish)

flank steak | green chermoula | fondant potato (gf)

fried eggplant | mustard | spiced parsnip | ras el hanout (ve)

lamb belly | hazelnut dukkah | baba ganoush | prunes

chicken tagine | preserved lemon | merguez | cous cous (gf*)

DESSERT

(each guest chooses one dish)

baklava mille feuille | rosewater syrup | candied walnut (v)

spiced chocolate mousse | orange anglaise | grapefruit (v, gf*)

appetiser, main, dessert	52 pp
appetiser, entree, main	59 pp
entree, main, dessert	65 pp
appetiser, entree, main, dessert	71 pp

v - vegetarian; v* - vegetarian option; ve - vegan; ve* - vegan option

gf - gluten-free, gf* - gluten-free option

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