



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/ nahm 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)

SUBSTANTIAL

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*)

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

spiced brioche | taramasalata | zhoug butter
lamb cigars | black garlic emulsion
cheremoula octopus | housemade ricotta | roast capsicum | hazelnut
pork collar | zhoug | kohlrabi | golden raisin
baharat duck leg | smoked garlic labneh | persimmon | spiced potato
47 PP

ADMIRAL'S

hummus | flatbread | za'atar | spiced herb oil
chicken & currant pastilla | sumac yoghurt
grilled prawns (6) | puffed rice | baharat | orange
beef shoulder | red chermoula | sesame puree | basil | garlic sauce
lamb shoulder tagine | labneh | cous cous | preserved lemon
57 PP

LIEUTENANT'S (v)

felafel | chilli oil | labneh
black & pearl barley risotto | shitake | chestnut | asparagus | feta
harissa pumpkin | almond | pepita | raisin | labneh
grilled eggplant | muhammara | almond tarator | eggplant chip
whole roasted broccoli | yellow harissa | dukkah | lemon myrtle oil
47 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)

spiced brioche | taramasalata | zhoug butter

hummus | flatbread | za'atar | spiced herb oil (v)

ENTREE

(each guest chooses one dish)

black & pearl barley risotto | shitake | chestnut | asparagus | feta (v, ve*)

pork collar | zhoug | kohlrabi | golden raisin (gf, df*)

grilled eggplant | muhammara | almond tarator | eggplant chip (ve, df)

beef shoulder | red chermoula | sesame puree | basil | garlic sauce (gf, df)

MAIN

(each guest chooses one dish)

grilled prawns (6) | puffed rice | baharat | orange (gf, df*)

whole roasted broccoli | yellow harissa | dukkah | lemon myrtle oil (ve, gf, df)

lamb shoulder tagine | labneh | cous cous | preserved lemon (gf*, df*)

baharat duck leg | smoked garlic labneh | persimmon | spiced potato (gf)

DESSERT

(each guest chooses one dish)

citrus granita | coconut sorbet | halva | white peach | kaffir lime (ve, gf, df)

muttabaq | pistachio | apricot | pashmak (v)

appetiser, main, dessert	 54 pp
appetiser, entree, main	58 pp
entree, main, dessert	 67 pp
appetiser, entree, main, dessert	73 pp

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gf - gluten-free; gf - gluten-free option; df - dairy free; df* - dairy free option*

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