

# Small plates



As at 16 September 2024. Menus subject to change.

Minimum order 50 guests

Minimum \$1,000 per order

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

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## Small Plate - hand held items

- Smoked and pulled beef brisket slider with house pickles and bacon chilli jam (df)
- Karaage chicken slider with gochujang and sesame slaw (df)
- Roast pork belly banh mi with mushroom pate, pickles, chili, coriander and kewpie (df)
- Mexican pulled pork, pickled jalapeno cucumber, salsa roja, in a soft corn tortilla (gf, df)
- Gourmet fish and chunky chips with nori tartare sauce and lemon (df)
- Falafel with hummus, sumac onions, herb tabouli, tahini dressing in warm flatbread (vg)

## Small Plate - bowl food items

- Lamb and date tagine with spice-roasted pumpkin puree, preserved lemon and mint (gf, df, n)
- Slow cooked beef cheek, pomme puree, pancetta and baby onion jus (gf)
- Karaage chicken, sesame kumara, gochujang dressing, goma sauce (gf, df)
- Miso glazed sesame salmon, vinegared sushi rice, furikake (gf, df)
- Potato gnocchi, puttanesca sauce with chili, capers, tomato and garlic roast ricotta (v)
- Butternut and sage risotto with sliced prosciutto and a garlic herb butter (gf, v)
- Red Thai prawn curry with cucumber, coriander and fried shallots (gf, df)