



option 1

cold items

duck parfait en croute w citrus jam
roma tomato tarts w whipped fetta & fried basil (v)
smoked salmon omelette w crème fraiche & salmon pearls (gf)
mooloolaba ocean king prawns w lemon aioli (gf)
spinach & fetta frittata, tomato jam (v) (gf)
tarragon poached chicken sandwiches, toasted hazelnut & rocket
tartlet of creamed beetroot, shaved rare beef & horseradish crème

hot items

mini cheese kransky involtinis w red pepper jam & candied onion
mini spanner crab & leek pasties
crispy gooralie crumbed pork belly w orange marmalade
pulled pork pies w apple jam
gremolatta risotto balls w skordalia puree (v)
slow cooked boneless black angus short ribs w onion soubise (gf)
chicken, shitake & chestnut dumplings w chilli jam
minted lamb koftas w coriander yoghurt (gf)

5 piece \$17.5 pp
8 piece \$27.5 pp
12 piece \$41.5 pp

option 2

cold items

spanner crab pillows, crème fraiche & citrus roe
sbh blinis w peppered crème & avrugar caviar
poached w a lobster cones, avocado pate & salmon pearls
gazpachio shots, red claw crayfish & celery salad (gf)
venison en croute, beetroot pate & crème fraiche
reconstructed scallop cakes w truffle butter & fennel salad (gf)
fresh shucked coffin bay oysters w crème fraiche & avrugar caviar (gf)
asian style egg roll w mushroom duxelle & milawa goat curd (v) (gf)

hot items

twice baked goats cheese soufflé, crab & tobiko flying fish roe (gf)
crispy pork belly, w purple yam paste & cocoa nib glaze
moreton bay bug spring roll, nori & wasabi flying fish roe butter
wagyu beef skewer w sauce moussaline (gf)
salt & pepper quail breasts w lemon thyme salt (gf)
black angus mini fillet mignon, black marron & hollandaise (gf)
lamb cutlet crepenette, chicken & porcini mousse & genoese pesto (gf)
wild black fungi risotto cups w parmesan biscuit (v) (gf)

6 piece \$29.5pp
9 piece \$42.5 pp
12 piece \$53.5pp