

Small plates

As at 01 May 2025. Menus subject to change.

Minimum order 50 guests

Minimum \$1,000 per order

(vg) Vegan | (df) Dairy free | (gf) Gluten free | (n) Contains nuts | (v) Vegetarian

Small Plate - hand held items

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

Small Plate - bowl food items

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