



CANAPES

Cold Things

Wild Truffled Mushroom Crostini

w Cauliflower fennel cream (V)

12 Hour Chermoula Lamb Grain Bun

w Muhammara, labne & watercress

Caramelised Shallot Tartlet

w Whipped feta & crispy leeks (V)

Tiny Crumbed Chicken Katsu Sando

w White cabbage, kewpie & tonkatsu

Carrot & Beetroot Latke

w Goats curd, soybeans & pickled kohlrabi (GF)(V)

Pan Fried Tasmanian Scallop*

w Wasabi avocado & crispy enoki

Tiny Fried Eggplant Banh Mi

w Pickled daikon, vietnamese mint & sriracha mayonnaise (V)

Steak & Frites White Dusted Bun

w Emmental & horseradish kewpie

(5 ITEMS PER PERSON)
(7 ITEMS PER PERSON)
(9 ITEMS PER PERSON)

23.5 PER PERSON
30.8 PER PERSON
36.0 PER PERSON

**ADDITIONAL ITEMS
BIGGER THINGS**

**4.4 EACH
11.9 EACH**

MINIMUM 20 GUESTS

Hot Things

Crumbed Ling Brioche

w Celeriac slaw & horseradish tartare

Javanese Coconut Fish Cake Betel Leaf*

w Sambal & coriander lime chutney

Fried Haloumi Bao

w Chilli cucumber pickle, sriracha & lemon kewpie (V)

Baby Filled Vol-Au-Vent

w Silverbeet & manchego mornay (V)

Filled Steamed Buns w Black Vinegar Sauce

- Pork, chilli & ginger
- Duck, lemongrass & lime
- Teriyake mushroom & ginger (V)

Pork Belly & Spring Onion Yakiton

w Sesame, daikon & mirin kewpie

Corn, Manchego & Jalapeno Croquette

w Tabasco aioli & capsicum jam (V)

Tiny Pastries (GF)

- Lamb shank & rosemary
- Duck & quince pithivier
- Truffled wild mushroom pie (V)
- Spiced corn empanada (V)
- Moroccan Wellington (GF)(VG)(FF)

48 HOURS NOTICE REQUIRED FOR CANAPE MENU

***CHEF REQUIRED**

Bigger Things

Ricotta & Silverbeet Malfatti*

w Sage burnt butter & pecorino (V)

Shichimi Togarashi Spiced Rockling*

w Miso ramen

Chermoula Lamb & Mejadra*

w Roasted carrot & tahini sauce (GF)

Sweetcorn & Coconut Broth*

w Cellophane noodles, tofu & curry leaves (VG)(GF)

Tiny Sweet Tarts

Salted Caramel & Orange Dark Chocolate

Lime Curd & Caramelised Coconut

Yuzu White Chocolate & Raspberry

