

MENU

~ SEAFOOD STATION ~

Sydney Rock and Pacific oysters

Mignonette, yuzu dressing,
shitake dashi *DF*

Ocean king prawns, lemon,
bloody Mary dressing *GF*

Hiromasa king fish crudo, pickled
ginger, citrus and shiso *GF, DF*

King prawn and brioche roll

○ TAPAS BOWLS ○

Duck rilette, braised red cabbage,
eschalot jam *GF*

Arancini, smoked mozzarella
and basil, tomato sugo,
shaved parmesan *V*

Salt and pepper squid,
fennel salt, citrus aioli

Haloumi, caramelized fig,
pomegranate, manuka honey,
pistachio dukkha *VG*

= TRAY SERVICE =

Sliders with:
Crispy fried chicken with slaw
Wagyu, dill pickle, American mustard

Steak baguette, caramelized
onions, rocket, semi dried tomato

Savoury cone with:
Seafood
Vegetarian

Pulled pork croquette,
chive and mustard aioli

Ocean trout blini,
dill crème fraiche, salmon roe

Flatbread with:
King prawns, chilli, black garlic
Margherita V

* ANTI PASTI *

Prosciutto, basturma, artisan
salamis, terrines and coppa *GF*

Mediterranean grilled vegetables,
artichokes, feta, olives, bocconcini,
served with artisan bread



V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

*Menu subject to change. Please let one of our team members know
if you have any special dietary requirements, food allergies or food intolerances.



MENU



~ DESSERT STATION ~

Strawberry tarts
Canoli
Opera torte
Tart tatin
French pastries
Profiteroles
Macarons
Crème brulee, biscotti
Gelato cones
Tropical fruit skewers



FRENCH & LOCAL CHEESE



Amadeus Goat's Cheese, *France*
Marcel Petit Comte, *France*
Brillat Savarin Brie, *France*
Maffra Aged Cheddar, *Victoria*
Berry's Creek Riverine Blue, *NSW*
Muscatels, figs, grapes
Lavosh, grissini, artisan crackers



V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE
*Menu subject to change. Please let one of our team members know
if you have any special dietary requirements, food allergies or food intolerances.