

NIBBLES MENU

CANAPES

Roast Tomato, Herb & Olive Arancini
pesto, balsamic glaze, micro basil, grana
(v, gf, vea)

Wild Mushroom & Lamb Pithivier
slow braised lamb shoulder, tomato sauce (mini pies)

Scottsdale Pork and Apple Sausage Rolls
fennel, cloves, cinnamon, cumin, smoked paprika

SUBSTANTIAL

Tippler Fried Chicken Bao
ginger brined Milawa free range chicken, Korean chilli sauce,
kimchi, coriander

Crispy Eggplant Bao
pickled vegetables, coriander, garlic sauce (ve)

Pan Fried Gnocchi Boats
Jones' Blue Moon potatoes, sweet potato, sage burnt butter, lemon,
spinach, pine nuts, goats chevre, grana (v, gfa)

ADDITIONAL

Mini Ginger and Date Puddings
vanilla mascarpone, salted butter caramel (v) \$4.5 p.p.

Chocolate Brownie
salted caramel drizzle \$4.5 p.p.

Grazing Station
selection of cured meat and cheese served with house focaccia, olives, quince
paste, crackers, pickles, dips \$8 p.p.

\$25 per person