

STAND UP FEED ME

CANAPES

Pea & Ham Croquette

parsnip & mirin puree, micro herbs, edamame (gf, df)

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)

Port & Ginger Braised Beef Cheek

eggplant & carrot harissa, roast sumac okra, pickled radish, coriander
(gf, df)

DESSERT

Ginger and Date Pudding

vanilla mascarpone, salted butter caramel (v)

ADDITIONAL

Grazing Station

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

\$49 per person