



COCKTAIL HOUR MENU

(CANAPÉS AND FINGER FOOD)

SNACKS & SHARE

Our snacks and shareables are available à la carte, with the option to scale portions for larger groups.

Example: Truffle Parm Fries doubled and served on one platter for \$26.

STICKS

(Single Portions)

Harissa Marinated Chicken Thigh (gf) - \$6ea

Beef and Lamb Kabob (gf) - \$6ea

Pork Souvlaki with Tzatziki (gf, df) - \$5ea

Peach with Halloumi (gf, veg) - \$5ea

Lamb Chops (gf, df) - \$15ea

CANAPÉS

Falafels (veg) - \$4ea pickled shallot, zhoug, cumin labneh

Beef Tartare - \$5ea truffle, egg yolk, fry bread, parmesan

Patatas Bravas (veg) - \$6ea tomato onion jam, garlic aioli, chili oil

KFC Wings - \$5ea Korean fried wings with a house dip

Warm Lobster Rolls - \$6ea scallion aioli, brioche bun

Chips & Dip (veg) - \$5ea parmesan tuile, truffle goat cheese dip

Mini Prime Rib Burgers - \$5ea curry aioli, cheese, pickles

White Wine Poached Pear - \$5ea whipped ricotta, macadamia nuts

SEAFOOD TUB

(min 80 pieces) MARKET PRICE

East Coast Oysters with a Selection of Mignonettes

House Cured Salmon Tartare

Prawn and Mussel Cocktail

Scallop Ceviche

Prices do not include tax and 20% gratuity

