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
Squash with Halloumi (gf, veg) - $5ea
Lamb Chops (gf, df) - $15ea

CANAPÉS

Falafels (veg) - $5ea pickled shallot, zhoug, cumin labneh

Salmon Tartare - $5ea beat cured salmon, balsamic pearls, pickled cucumber

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 - $6ea curry aioli, cheese, pickles

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

Spicy Salmon Cups - $5ea cucumber, avocado, jalapeno, sesame

SEAFOOD TUB

(min 80 pieces) MARKET PRICE

East Coast Oysters with a Selection of Mignonettes
House Cured Salmon Tartare
Prawn Cocktail
Scallop Ceviche

Prices do not include tax and 20% gratuity