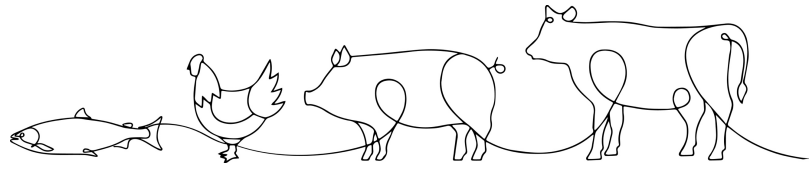


Canapé menu



OYSTERS \$MP

FRESHLY SHUCKED SYDNEY ROCK OYSTER NATURAL/ MIGNONETTE/ BLOODY MARY/ FINGERLIME GF

GRAZING TABLE \$20pp

MIX OF ARTISAN CHEESES AGED CHEDDAR, WHITE MOULD, WASH RIND, BLUE

CURED ITALIAN MEATS PROSCUITTO, BREASOLA, SALAMI, MORTADELLA, NDUJA

WITH PICKLES, DIPS, CRUDITES, OLIVES, WHITE ANCHOVIES, FRUITS, CONDIMENTS, TERRINE,
FISH MOUSSE, BREAD & CRACKERS GFA

CANAPÉS - OCEAN


MINI POTATO ROSTI W CULTERED CREAM & TROUT ROE GF	7
KINGFISH CRUDO SOBRASADA TOAST, PICKLED GREEN TOMATO	7
HOUSE CURED GRAVLAX OCEAN TROUT HORSERADISH CREAM, CRISPY CAPER, BLINI	7
SKULL ISLAND PRAWNS W BISQUE MARIE ROSE GF	11
PICKLED MUSSELS W RED PEPPER AGRODOLCE GF	4
TUNA TARTARE PICKLED CHILLI, KOHLRABI TACO GA	7

CANAPÉS - Paddock

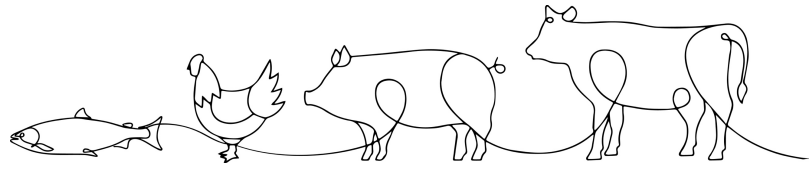
MINI STEAK ROSSINI BRIOCHE CROUTON, BEEF FILLET, FOIE GRAS, TRUFFLE, MADEIRA GLAZE GFA.....	12
PORK & FENNEL SAUSAGE ROLL W TOMATO JAM	5
SCOTCH EGG W MUSTARD MAYO.....	6
BEEF TARTARE BLACK GARLIC, CHILLI OIL, SOUR CREAM, HOUSE MADE FOCCACIA	7
CHICKEN LIVER PATE CROSTINO SEASONAL PRESERVE, PICKLED ONION, INFINITY SOURDOUGH GFA	5
FRENCHED LAMB CUTLET POMEGRANATE MOLASSES, CHILLI & OREGANO SALT GF.....	12
GNOCO FRITTO MORTADELLA MOUSSE, OLIVE & PISTACHIO.....	6
MINI YORKSHIRE PUDDING ROAST SIRLOIN, HORSERADISH CRÈME FRAICHE	8



WELCOME HOTEL
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Canapé menu



CANAPÉS - GARDEN

ROSTI CULTURED CREAM & CHIVE <i>GF</i>	4
HEIRLOOM TOMATO TART GOATS CURD, BASIL.....	7
CRISPY CAULIFLOWER GARLIC YOGHURT, HAZELNUT PANGRATTATO	5
GNOCCHO FRITTO W PORCINI CREAM	7
SARDINIAN CHEESE PASTRY SCAMORZA, RICOTTA, REGGIANO W TRUFFLE HONEY.....	8
BEETROOT TARTARE SHEEP'S FETA, ORANGE, OLIVE CRUMB, CANDIED WALNUTS <i>GF</i>	4
DEVILLED EGGS W TOGARASHI <i>GF</i>	4
RAINBOW SKEWER GRILLED SEASONAL VEG, GUINDILLA PEPPERS, GREEN GODDESS DRESSING <i>GF</i> ...	5
POLENTA CHIPS NDUJA MAYO <i>GF</i>	4

SUBSTANTIAL CANAPÉS


WELCOME BEEF SLIDER AMERICAN CHEESE, BBQ, PICKLES, MUSTARD MAYO <i>GFA</i>	8
MINI BEER BATTERED MARKET FISH & CHIP BOX W TARTARE <i>GF</i>	8
ROAST PORK PANINO APPLE & FENNEL SLAW, DILL & MUSTARD SAUCE	8
INDIAN CURRY POT W BASMATI RICE & RAITA <i>GF</i>	10
- BUTTER CHICKEN	
- THAI GREEN (VEG / CHICKEN/ SEAFOOD)	
GNOCCHI PASTA POT W BASMATI RICE & RAITA <i>GF</i>	10
- PORK & VEAL RAGU	
- NAPOLITANO W STRACCIATELLA, OLIVE CRUMB	
- PUMPKIN PUREE, SAGE, BURNT BUTTER, AMARETTI	

DESSERT/PETIT FOUR

MINI CHOUX BUN W CRACK TOP, SALTED CARAMEL, CREAM DIPLOMAT.....	8
MINIATURE LEMON TART HANTILLI, RASPBERRY, LEMON BALM.....	8
DARK CHOCOLATE MOUSSE CHERRY CAMPARI CARAMEL, COCONUT PRALINE <i>GF</i>	8
ARMANAC PRUNE DIPPED IN DARK CHOCOLATE <i>GF</i>	4
CRANBERRY & PISTACHIO NOUGAT	4
CHEESEBOARD	10PP
FRANGELICO CHOCOLATE MOUSSE CAKE <i>GF</i>	70



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