

Canapes / Finger foods

Three Shots:

Raspberry gazpacho with white tequila.

Sweet mint tea apple and absinthe.

Spicy chilled pink guava, marigold and fresh fennel seeds.



Freshest Sydney rock oysters with:

Tangy tamarind and ginseng drizzle.

Pickled multi-coloured chillies and lime.

Warm homemade dolmades with rich semi dried tomato and herb salsa.

Okinomiyaki (Japanese cabbage and rice flour pancake) with Okinomiyaki dressing, Japanese mayonnaise and finger lime.

Haloumi and crisp golden shredded pastry skewers with spiced sticky orange.

Icy pineapple and watermelon pieces with fried shallot dipping powder.

Crispy prawn wontons with red papaya and coriander salsa.

Artichoke heart, roasted and served warm with crispy macadamia and thyme crumb crust.

Poached silken tofu in dashi reduction with unpasteurised barley miso and water cress served in a chinese soup spoon.

Scallop ceviche with cured cucumber, wasabi infused coconut vinegar and fresh wakame salad.

Crispy kale leaf and almond tempura with lime yoghurt and pomegranate.

Sour lemon and finger lime shots with miracle berry lick.

Flax bruschetta with lemon and almond hummus and lebanese cress.

