

The

CANAPÉS MENU

PARMESAN BASKET WITH CURED PARMA HAM, OLIVES, SUN-DRIED TOMATOES AND BURRATA FOAM DOTS

MINI BEEF TARTARE IN A TOASTED SOURDOUGH BREAD SLICE WITH BORAGE PETAL

RARE ROAST BEEF ROSE IN A SHORTCRUST DISC WITH PARSLEY CRESS

SOUS VIDE CHICKEN BALLOTINE, NEW POTATO, SMOKED FOAM, NASTURTIUM PETAL

ASIAN-STYLE TUNA TARTARE WITH SESAME SEED AND CHIVES STICK IN A CRISPY RICE BASKET

BLINIS WITH BEETROOT-CURED SALMON GRAVLAX, ROSE APPLE CIDER GEL, AND FENNEL BRONZE

MINI QUENELLE OF CRAB, FINE LEMON SKIN BRUNOISE IN A SOURDOUGH CROSTINI BREAD

SMOKED SALMON AND AVOCADO SUSHI ROLL

The

CANAPÉS MENU

COMPRESSED WATERMELON, GOAT CHEESE FOAM, BASIL CRESS

PUFF POTATO MUSHROOM RAGOUT CRISPY RICE

SEED CRACKER, APPLE CIDER FLUID GEL, TRUFFLE CELERIAC
FLUID GEL, VIOLET PETAL

GAZPACHO SHOT

BOWL FOOD

28 DAYS AGED RIBEYE STEAK TAGLIATA WITH MIXED ROASTED
VEGETABLES AND TRUFFLE MASHED POTATO

PACCHERO PASTA WITH SAUSAGES, SPROUT BROCCOLI,
BROAD BEANS, CRÈME FRAICHE AND CHIVES

TONE BASS FILLET WITH ROAST VEGETABLE DISCS, PUMPKIN
CREAM, PURPLE SMOKED MASHED POTATOES, AND SEA
ASPARAGUS

The

HOT CANAPÉS

FLAT IRON 28 DAYS AGED MINI BEEF FILLET WITH PORTO
CARMELIZED ONION, AIOLI, OR HORSERADISH MAYO IN A
PUFF PASTRY CUSHION

MINI BURGER WITH MATURE CHEDDAR, CHILI JAM, AND
HOMEMADE BURGER SAUCE

ASIAN STYLE PORK BELLY MINI BAO BUN WITH JULIENNE
HOME-PICKLED CHILLI, CUCUMBER, AND RED ONION

FLAT IRON-SEARED ASIAN-STYLE TUNA FILLET WITH SOY
SAUCE GLAZE, WASABI, AND CORIANDER MAYO IN A SPOON
WITH CORIANDER CRESS

GRILLED OCTOPUS TENTACLE WITH DRY BROAD BEANS
PUREE IN GRILLED POLENTA

MINI FISH AND CHIPS WITH TARTAR SAUCE IN A WOODEN
BOAT

MINI FISHCAKE WITH FENNEL MAYO AND CORIANDER CRESS

MUSHROOM ARANCINI WITH SMOKED CELERIAC CREAM

VEGETABLE SPRING ROLL WITH SOY GLAZE AND WASABI MAYO

GOAT CHEESE AND FIG MINI TARTS