



## STANDING DEGUSTATION MENU

### Canapes

Sashimi, Sesame, Ponzu Dressing

Chicken and Almond Filo Pastry Cigars, Romesco Sauce

Sweet Potato Fritters, Chorizo, Roasted Garlic Tahini

Tataki of Peppered Beef, Yuzu Mayonnaise

Parmesan Shortbread, Pickled Beets, Goat's Cheese, Smoked Macadamia

BBQ King Prawns, Lemon Myrtle, Whipped Cod Roe

Organic Duck Rillettes Tarts, Pickled Grapes

Rice Paper Rolls w' Grilled Pork, Pickled Vegetables, Noodles and Herbs, Vietnamese Dipping Sauce

Beef Shortrib, Remoulade of Apple, Celeriac and Horseradish

Golden Shallot Tarte Tatin, Blue Cheese Crumble, Thyme Infused Honey

Natural Oysters, Aged Cabernet Vinegar, Shallot

Caramelised Chicken, Prawn and Pork on Pineapple, Lime and Peanut

Smoky Pulled Pork and Caramelised Onion Puff Pastry Pies

Spiced Lamb in Brik Pastry, Smoked Eggplant Mayonnaise

Shiitake Mushroom and Water Chestnut Spring Roll, Yellow Bean Dipping Sauce

## **Plates**

Crumbed Fresh Snapper, Hand Cut Chips and Aioli

Thai Style Salad of Mooloolaba Prawns, Sweet and Sour, Toasted Coconut and Peanuts

Orrechiette with Slow Cooked Pork and Tomato Ragout, Oregano and Shaved Pecorino

Southern Fried Chicken, Chipotle Aioli, Slaw, Our Brioche

Spiced Lamb Shoulder with Za'atar, Pomegranite and Carrot Salad

Peppered Wagyu, Celeriac Remoulade, French Mustard

Crisp Pork Bun, Pickled Cucumber, Siracha Aioli

Handmade Potato Gnocchi, Slow Baked Tomatoes, Salted Ricotta, Olive and Shallot