



# BESPOKE MENU

## CANAPÉS

### COLD

Blue Corn Tostada with Avocado Puree, Cucumber & Pepper Ceviche (VG, GF, DF)  
Sour Carrot & Red Cabbage Sushi, Avocado and Lime with Soy Glaze (VG, GF, DF)  
Miso & Sesame Shortbread with Wasabi Mayo, Dressed Trout & Pickled Ginger (DF)  
Rare Hanger Steak with Jerk Crumb & Lime Mayo (GF)

### HOT

Fried Halloumi & Roast Pineapple, Smoked Chilli & Dukkah Crumb (V, GF)  
Sticky Glazed Mushroom Yakitori and Scallion (VG, GF)  
Vietnamese Market Fish Cakes, Pickled Chillies  
Guajillo Pork Belly with Habanero Cream Tacos, Crispy Parsley & Pink Onions (GF, DF)

## BOWL FOOD

### COLD

Hot Smoked Trout Poke Bowl, Seasonal Pickled Vegetables & Mango, Chilli & Lime Dressing (GF, DF)  
Japanese Rare Beef Salad with Rice Noodles, Ferments & Sesame Dressing (GF, DF)

### HOT

Vegetarian Laksa Curry, Sticky Rice & Peanut Crunch (V, GF)  
Slow-Cooked Citrus & Honey Pork Shoulder w/ Peach Salsa, Fried Tortillas & Raw Slaw (DF)

## DESSERT STATION

Kaffir Lime & Coconut Panna Cotta (GF)  
Chilli Chocolate Brownies  
Tropical 'Mojito' Fruit Salad (VG, GF, DF)

## COCKTAILS

Aperol Spritz  
Pineapple Whiskey Sour  
Grapefruit Margarita with Chilli Lime Salt

