

COCKTAIL MENU WINTER 2017

COLD

CHICKEN LIVER PARFAIT ON TOAST

HAM HOCK TERRINE

BEEF TARTAR, COS CUP

CURED SALMON, FENNEL GAZPACHO

TOMATO AND BURRATA BRUSCHETTA

HOT:

PORK BELLY, APPLE PUREE

SEARED SCALLOP, PARSLEY AND GARLIC PUREE

FALAFEL, CAPONATA

SWORDFISH CROQUETTES, CAULIFLOWER.

MUSHROOM & HERB ARANCINI

GRAZING DISHES

FISH AND CHIPS

PUMPKIN, PARMESAN RISOTTO

RED CHICHEN CURRY, STEAMED RICE

DESSERTS:

COFFEE, KAHLUA PANNA COTTA

CHOCOLATE BROWNIE, BERRY COMPOT

GLUTEN FREE ORANGE CAKE, COCONUT CURD

6 ITEMS \$36

8 ITEMS \$42

GRAZING DISHES \$9