



CANAPES

W E D D I N G S E V E N T S P A R T I E S

SMALLS

MEAT & POULTRY

"Steak & Chips" béarnaise, radish pickle, house-made chicken salt (gf)

Blacken lamb, pistachio praline, minted aioli crostini

Chorizo pate, fire-roasted capsicum, feta, olive oil grilled sourdough

Wagyu bresaola, double brie, Finesse quince paste crostini

Mar hor; sticky pork, chicken & peanuts on carved pineapple (gf)

Braised pork, white soy, cinnamon, star anise, fresh apple (lg)

Portuguese chicken, almond romesco, peri-peri salt (gf)

Smoked pulled pork & cheddar lollipops, white bbq aioli, lowdown pickles

Tea smoked chicken pancakes, pomelo, daikon pickle, shisho, hoisin

Hanger steak, everything parmesan crisp, Pinot shallot jam, wild roquette (gf)

Lemongrass grilled chicken, Lek Lek Ban sweet chilli sauce (gf)

SEAFOOD

Sparkling shiraz cured salmon, beetroot marmalade, pickled Morno grapes (gf)

Poached king prawns, fresh lemon, smoked aioli (gf)

Parmesan, lemon & parsley baramundi goujons, caper dill tartar

Flash fried calamari, smoked paprika, lime & sumac aioli (gf)

Buxton smoked trout, sweet corn blini, zucchini pickle, chive creme fraiche

Tuna tartare, pork crackle chilli jam, housemade rice cracker, betel leaf (gf)

Ocean trout ceviche tostada, charred tomato salsa, crushed corn nuts (gf)

Red curry prawns, kaffir lime & coconut caramel (gf)

Spicy kingfish & wakame Maki, sweet miso mayo, popped green rice (gf)

Freshly shucked Oysters; natural, apple mignonette & Thai nam pla (\$4 pp surcharge) (gf)



PLANT BASED & VEGETARIAN

Fresh fig, sage & smoked feta tartlet (v)

Asparagus & Dutch carrots, gastropub dukkah, quince aioli (gf v)

Ricotta, spinach & basil gnudi, lemon brown butter, shaved pecorino (v)

Sweet potato babaganoush, pomegranates, nigella crostini (vg)

Grilled zucchini, whipped ricotta, pennyroyal, toasted almond bruschetta (v)

Southern-fried cauliflower, jalapeno ranch (vg)

Local beetroot & goats cheese tartlet, orange zest, red king radish (v)

Fresh rice noodles, tamarind peanut satay, Thai basil Ajar (vg)

Cherry tomato & goats cheese flatbread, black olive caramel, petite cress (v)

Beetroot falafel, sumac onions, Red Gum honey labne (gf v)

Baby Hasselback potatoes, roasted garlic Ceasar aioli (gf v)

Crispy rice cracker ming; peanut, young ginger, black sesame, coconut, palm sugar, lime (gf vg)

CROWD FAVOURITES

Roasted pumpkin & ricotta arancini, basil & parmesan aioli (v)

General Tso popcorn chicken, MF sweet & sour sauce, spiced popcorn (gf)

Pork, fennel & apple sausage rolls, Roongs kick-ass tomato chutney

Roast chicken sandwich, cucumber, whipped butter, lemon & dill mayo

SWEETS

Espresso martini panna cotta, caramelised white chocolate, Kahlua syrup (gf)

Chocolate chantilly & pistachio Cannoli

Zeppole; Ricotta & honey Italian doughnuts, seasonal fruit curd, lemon verbena sugar

Sticky date pudding, spiced bourbon caramel

Torched lemon & yuzu meringue tartlet

Pineapple skewers, plum sugar, pink peppercorn, lime coconut cream (gf vg)

BIGGER BITES

Banh Mi croissant, roast pork, pickled carrot, chilli, cucumber, chilli jam hosin mayo
King prawn brioche roll, yuzu & dill mayo
Roast beef & chip roll, bearnaise aioli, roquette, crispy shallots
Fried chicken burger, American cheese, Finesse pickles, hot sauce mayo
Barramundi slider, celeriac & caper remoulade, tomato, baby gem
Double cheeseburger slider, tomato, cos, Monetary cheese, Finesse pickles, tangy mayo
Steamed bao, master stock sticky pork, apple kimchi
Braised beef taco, jack-quesillo cheese, Cuban slaw, salsa Roja
Chaing Mai sausage brioche roll, butter lettuce, ginger & cucumber relish
Steamed bao, sticky tofu, green papaya Som Tom (v)
3 cheese toastie, roasted garlic aioli, smoky tomato chutney (v)
Vegan taco, purple potato & green chilli, radish & mint pico de gallo (vg)

BOWLS & MINI PLATES

Wattleseed roasted chicken, radicchio, pear & feta salad (gf)
Tamarind beef brisket, peanut praline, fried shallots & garlic, spring onion, fried rice (lg)
Lemon myrtle salmon, macadamia, orange, smoked labne, roasted beetroot couscous
Prawn & sweet corn fritters, shaved zucchini, lemon & currant salad
Japenese Tsukune "grilled chicken meatballs", sushi rice, bulldog sauce, nori togarashi (gf)
Buttermilk fried chicken, jalapeno cornbread, pickled watermelon salad
Greek slow-cooked beef, smoked Tzatziki, smashed sweet potato (gf)
Chicken green curry, pea eggplant, snow peas & ginger garlic steamed rice (gf)
Moo Ping; Sweet Thai pork skewers, crushed peanuts, rice noodle salad, lime & chilli dressing (gf)
Devils Bend mushroom risotto, peas, sun-dried tomatoes, grated pecorino (gf v)
Pan-fried potato gnocchi, red pesto, baby spinach, artichoke, parmesan wafer (v)
Cauliflower, mozzarella & jalapeno fritters, cos berg, mint & fennel salad (gf v)





GRAZING TABLES

Served as a beautiful show-stopping grazing table.

Dips & Spreads

Freshly made & seasonal, think herbed pumpkin, semi-dried tomato, ricotta & basil, beetroot hummus & za'atar...just to name a few. All served with fresh veggies, lavosh, toasted & fresh breads

Antipasto

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives, seasonal salads, Mornington honey, dips, spreads, toasted nuts, fresh bread, rolls, lavosh, grissini & crackers.

Cheese

Selection of local & imported cheeses

Garnished with Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, wafers, lavosh & bread crisp

Oysters

Market price

Rock, Pacific or Tasmanian oysters

Natural with lemon, cucumber & apple mignonette, chilli gazpacho, Thai nam pla gf

Platters

Platters serve 15 to 20 people

Dips & Spreads

Antipasto

Mezze

Charcuterie

Cheese

Fruit

V vegetarian Vg vegan Gf gluten-free Lg low gluten

