



Small Plates



PLATES

MINIMUM 30 PLATES | \$15 each

SMALL PLATES - MENU

Our tapas styled bowl food provides a light alternative to a full meal without the need for formal seating. A few of our most popular dishes from our collection:

FISH

Cod coconut curry on a bed of jasmine scented rice
Salmon poké, shoyu sauce, black rice, pickled cucumber & seaweed (df)
Grilled Barramundi on sautéed spinach with a lemon beurre blanc
Teriyaki salmon fillet, pickled bean sprout, cucumber & Asian cress salad
Sushi plate with ginger and wasabi
King Prawns & scallops on a bed of vermicelli w Japanese seaweed

MEAT

Marinated lamb on minted pea with a garlic mint jelly
Carpaccio of beef, globe artichokes, pickled shallot rings & perigord truffle (gf)
Five spice duck, hoisin, wonton, wasabi emulsion & spring onion (df)
Spiced pork, crispy ginger and crushed green apple
Chargrilled lamb rump, spiced aubergine, minted yoghurt & couscous salad
Miso wagyu beef rump with garlic chips and wasabi butter
Chicken Caesar salad tossed in a light dressing with fresh parmesan
Sticky beef, parsnip mash & Jerusalem artichoke crisps (gf)

VEGETARIAN

Fresh spinach and ricotta tortellini served with a sage butter
Pea, mint and ricotta falafels with tzatziki
Crisp potato cakes filled with spiced lentils, fines herbes salad, fresh tomato & lemon dressing
Asparagus risotto topped with parmesan shavings
Superfood salad, black & white quinoa, broccoli, avocado, beetroot, cucumber, cherry tomatoes & toasted seeds (ve, gf)

