



## summer bowl food

coromandel scallops, spring baby asparagus, truffle mushroom risotto (gf)

fillet of beef strips, hand cut mini chips, béarnaise sauce (gf)

chicken, cashew, crispy noodle sang chow bow (gf)

australian banana prawn, mango lime chili salad, cilantro dressing (gf)

chickpea masala, caraway rice, chutney, mini naan bread (v)

king crab, celeriac remoulade, turkish toast

duck rillete, steamed red quinoa, toasted almonds, vinaigrette (gf)

hot smoked salmon, baby potatoes, confit fennel, tomato anise broth

lamb rump, roasted italian vegetables, basil, virgin oil (gf)

pressed pork belly cinnamon glazed, melon, mint, pumpkin seeds (gf)

sesame crusted tuna loin, avocado, white radish, ponzu dressing (gf)

ravioli of nutmeg scented pumpkin, caramelized hazelnuts, parmesan, soft herbs (v)

courgette ribbon, grilled asparagus, lemon zested goats curd, walnut gremolata (v, gf)

potato & celeriac rosti cake, wild mushrooms, white truffle oil, port drizzle (v, gf)

terikihi tempura battered, confit sweet potato, micro cress

(gf) Gluten Free (v) Vegetarian

Requires a chef to assemble

Bowl food dessert on request

*A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.*