



Euro canapé menu

COLD

Freshly shucked seasonal oysters, lemon
Seasonal oysters, dashi whip, yuzu
Trevally sashimi, dill, buttermilk, lavosh
House-made ricotta, toast, seared avocado
Yellow gazpacho shot, skewered shrimp, chilli
Southland tuatua, cucumber granite, dill, chilli
Daikon taco, yellowfin tuna tartare, ponzu, coriander
Clevedon buffalo curd, flaxseed cracker, honeycomb, pickled walnut
Buffalo mozzarella, heritage tomato, olive jelly
Te Mana lamb tartare, sheep's milk yoghurt, rye toast
'Duck on toast', confit leg 'rilette', parfait, pickled cherry, pistachio
Daikon taco, grass fed beef tartare, nam jhim, crispy shallot

HOT

Peking duck spring rolls, hoisin and dukkah
Salt and chilli squid, mint + fish sauce dressing
Mini veal schnitzel, fried egg, caper, pickled mustard
Charred Queensland shrimp, 'lardo di Colonnata'
West coast whitebait fritter sandwich, lemon + caper hollandaise
BBQ lamb ribs, horopito, brown butter yoghurt
Goat cheese 'bonbon', chili gastrique
Mini Yorkshire puddings, wagyu beef roast, onion gravy
Buttermilk fried chicken, cucumber slaw, chipotle
Sweet corn arancini, chipotle, truffle

\$32pp for 6 options

\$40pp for 8 options

\$45pp for 10 options