

ST^{HE}ANDARD

CANAPES \$4.5 each minimum 25 pieces of each

Savoury

Caramelised kangaroo, roasted peanuts, compressed pineapple, finger lime **GF / DF**

Kimchi spiced cauliflower, root vegetable cracker, shaved cheddar **V / GF / SFF**

Poached Exmouth prawn, sour soy pippete, wasabi cream, lemon balm **GF**

Shredded duck salad, puffed rice cracker, tamarind dressing **GF / DF / SFF**

Prawn & chicken katsu, bull-dog sauce, house kewpie, bonito flakes

Sweet

Toasted milk cake, lemon myrtle curd, honeycomb **V / SFF**

Dark chocolate ganache, sour coconut, salted oreo **V / VG / GFO***

Whipped blue cheese, oat wafer, eggplant jam, burnt honey **V / SFF**

SUBSTANTIAL SNACKS

Minimum order of 20 each

Roasted Calabrese broccoli, chimichurri, soured cream, bbq seasoning V / VGO* / GF / SFF	\$9
Sweet potato, turmeric & coconut curry, roasted rice gnocchi, green mango salad GF / DF / SFF	\$9
Philly cheese mantou bun, caramelized onions, peppers & mushroom, hot cheese sauce SFF	\$10
Charred local Squid, black jasmine rice & ink adobo, burnt garlic oil GF / DF	\$10
Smoked potato cream, perdro caramelized lamb neck, puffed gains, potato skins SFF	\$10
Grilled Korean chicken, glass noodles, peanuts, shallot & herb salad, nuoc cham GF / DF / SFF	\$11
Gingin grass fed beef carpaccio, wasabi cream, soy pearls, baby leaf, crispy garlic GF / SFF	\$12
Slow cooked beef shin, rendang glaze, cauliflower rice, peanuts & toasted coconut GF / SFF	\$12

SHARE BOWLS

Cassava Crisps V / VG / GF / DF / SFF	\$15
Root vegetable chips with house made vinegar salt	
Potato gems & dips V / VG / GF / DF / SFF	\$20
double fried for extra deliciousness and crunch, house made ancho tomato ketchup & aioli	
Masala Spiced Chicken Bites GF / SFF	\$40
chicken thigh pieces (approx. 20), butter curry & yoghurt dipping sauces	
"KFC" Korean fried cauliflower V / VG / DF / SFF	\$30
Korean culture fried cauliflower, bbq glaze, pickled daikon, toasted sesame	
Crispy fried local squid GF	\$40
Wa squid coated in culture batter then fried until golden & tossed in a native salt & pepper	
Glazed pork belly bites GF / DF / SFF	\$40
Slow cooked free-range pork coated in Red vinegar caramel, toasted sesame & coriander	

Sourdough V / VGO* / DF* / SFF

Charred sourdough Bread, evoo & aged balsamic vinegar, house marinated Olives	\$15
ADD spiced pork rillettes	\$30
ADD grilled chorizo	\$35

Cheeseboard V / GFO* / SFF

A selection of local & international cheeses each pared with complimenting condiments & crisps	
1 cheese (100g)	\$35
2 cheese	\$45
3 cheese	\$55
4 cheese	\$65

Flatbread & dips V / VGO* / GFO* / DFO* / SFF

A selection of Seasonal house made dips with toasted Turkish flatbread	\$25
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The Standard Charcuterie DF / SFF

jamon serrano, wagyu bresaola, spiced pork rillettes, grilled chorizo, house made chutney, pickles, charred sourdough	\$75
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Seafood Board GFO* / DFO*

Italian white don bocarte anchovies, Tasmanian smoked salmon, marinated Fremantle octopus, pickles, house made chutney charred sourdough	\$85
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Anti Pasti Board V / GFO* / DFO* / SFF

House made pickled & marinated vegetables, marinated mt zero olives, fresh bread & dips	\$55
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Siam Plate GF / DF / SFF

poached pork, roasted chilli, garlic & ginger oil, golden gem lettuce, pickles, remoulade	\$55
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Salmon Gravlax SFF / DFO*

Slices of Tasmanian smoked salmon, soured cream & sourdough wafers	\$55
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Dessert Board V / VG / GF / NF / H / DF / SFF

chocolate ganache, assorted flavours of macarons, mini mousse cups, sweet filled mini cones	\$55
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FOOD STATIONS

Please note all dietary requirements that we are informed of upon booking will be catered for

Minimum 40 people

Charcuterie, Cheese & anti pasti Table

assorted cured meats, local & international cheeses, marinated vegetables, pickles, chutneys, mustards & breads

80g each \$14 | 130g each \$19 | 180g each \$24

Burger/pulled meats Station

\$8 each

gourmet burgers & buns

The old school: grass fed beef pattie, jack cheddar, pickles, onion, tomato ketchup

Deep south: low n slow pulled pork, bourbon spiked bbq sauce, cabbage

Cereal chicken: cornflake fried free range chicken, bulldog sce, kewpie

Shroom king: roasted & pulled king oyster mushroom, crumbled fetta

Bao Station

\$6 each

Steamed/fried mantou buns

“KFC”: Korean fried cauliflower, toasted sesame, mayo tossed daikon

Roast pork belly, red vinegar caramel sauce, coriander, chives & fried shallots

Korean bbq grilled free-range chicken, thai herbs, green mango roast peanuts

Tempura market fish, gem lettuce, caper, pickle & lemon kewpie

Freshly shucked oyster bar

The best seasonal oysters available, shucked to order, with house made condiments

2 per person \$8 | 4 per person \$16 | 6 per person \$22

Yakatori Grill

\$5 each

a selection of skewered meats & vegetables grilled over charcoal served with accompanying sauce

Free range chicken thigh, toragashi seasoning, kewpie mayo

Slow cooked pork belly, Korean bbq glaze

Organic grass-fed beef, soy, garlic & ginger

King oyster mushrooms, roasted miso butter

Fried rice & Noodle station

Chef rods special chicken fried rice, soy omelette, spring onion

Fried wheat noodles, eggplant xo, toasted sesame, leek

Egg noodles, spiced pork mince, fried garlic & ginger

Seafood fried rice, fragrant black jasmine, king prawns, squid & blue swimmer crab

Small bowl \$7 | large bowl \$12

Dessert grazing table

\$9 per person

Individual assorted desserts, fruits, pastries, chocolates, macarons, all things sweet & delectable