

PLANT

Cauliflower and quinoa fritters, beetroot relish, Persian feta **v gf**

Sweet potato, curry, yoghurt fritters with coriander, mint and lemon dip **gf**

Wonton crisp, pumpkin puree and wakame **v**

Cucumber cups, whipped feta, black sesame **v gf**

Mixed mushroom arancini, Manchego aioli **v**

Roast pumpkin, feta and sage arancini, herbed aioli **v**

LAND

Mini Yorkshire pudding with rare roast beef, shallot marmalade and seedy aioli

Peking duck pancakes, cucumber, hoi sin sauce

Beef and pine nut koftas, cucumber yoghurt, pomegranate seeds **gf**

Thai chicken and lemongrass cakes, lime and coconut jelly, pickled cucumber **gf**

BBQ beef sliders with dirty slaw

Pressed pork belly, black garlic, dashi pickled cucumber **gf**

Chicken roulade, black garlic and smoked onions **gf**

OCEAN

Coconut and kaffir lime crusted king prawns, saffron aioli

Rye crisps, avocado, confit salmon and pepperberry

Blue swimmer crab and Thai mango tart

Beetroot cured salmon, chive pikelet, caper cream cheese

SOMETHING MORE SUBSTANTIAL

Steamed bao bun, Korean ketchup, fried chicken and slaw

Chicken and mushroom risotto, shaved parmesan **gf**

Lemon, pecorino, Spring green risotto, shaved parmesan **v gf**

Indian style eggplant and coconut curry, fragrant basmati rice, poppadoms **v gf**

Traditional style paella with chorizo, chicken and prawns, lemon aioli **gf**

Classic WA fish and chunky chips with house made tartare sauce

DESSERT

Miso and milk chocolate tartlet **v gf**

Sticky banana pudding with mascarpone and burnt banana **v**

Mini eclairs, lime mousse and peppermint icing **v**

Breton style cake bites **v**

Maraschino cherries clafoutis **v gf**