

PLANT

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

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

Mixed mushroom arancini, Manchego aioli **v**

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

Spinach and feta spanakopita cigars with charred lime **v**

Mac and cheese bites with mustard dipping sauce **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**

BBQ beef sliders with dirty slaw

Thai chicken and lemongrass cakes with thick coconut curry dip **gf**

Butter chicken pithivier with kasundi

OCEAN

Coconut and makrut lime crusted king prawns with saffron aioli

Beetroot and chive pikelets with smoked salmon, caper cream cheese and avocado puree

Petite crab, black pepper and lime finger sandwiches

Soft shell fish taco with fiery salsa and guacamole

SOMETHING MORE SUBSTANTIAL

Steamed bao bun, Korean ketchup, fried chicken and slaw

Chicken and mushroom risotto with shaved parmesan and basil pistou **gf**

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

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

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

Classic WA fish and chunky chips with house made tartare sauce

DESSERT

Vanilla panna cotta with roasted strawberries and shaved white chocolate **v gf**

Banoffee pie jars with salted caramel and mascarpone **v**

Mini lemon curd tarts

Mini chocolate eclairs

Mini il Gelato cones and cups