



FOOD

SNACKS

- TSUKEMONO GILDAS** japanese pickle spears
- ROCK OYSTERS** smoked kelp mignonette
- SALT & VINEGAR** lotus root chips
- MACKERAL SHIMESABA** lemon myrtle ponzu
- SCALLOP CEVICHE** sunrise lime
- KINGFISH PASTRAMI ON RYE** kimkraut & kewpie
- PICKLED OCTOPUS TOSTADA** frijoles negros & chilli
- FRIED TOFU** life affirming gochujang sauce
- PANKO CRUMBED PICKLED SHIITAKE** shiichimi
- KARAAGE CHICKEN** yuzu kosho mayo

GRILLED

- ASPARAGUS SPEARS** gochujang & sesame
- CHARRED EGGPLANT** miso caramel
- CHICKEN SKEWER** kimchi brined thigh
- CHICKEN TSUKUNE** yolk jam & tare
- PORK BELLY** yuzu kosho
- KINCROSS LAMB** chilli & cumin
- WHOLE BEAST DRY AGED RUMP** pickled mustard

SUBSTANTIAL

- SOBA** burnt eggplant, salted cucumber, beni shoga
- CALIFORNIA BOWL** koshihikari rice, crab, avocado, nori
- RADICCHIO SAN CHOY BAU** farro, eggplant nam prik
- MORETON BAY BUG SANDWICH** koji butter
- CHICKEN NUGGET BAO** special sauce
- EGGPLANT KATSU SLIDERS** slaw & pickles
- PORK & NDUJA SAUSAGE ROLLS** bulldog sauce

SWEET

- SWEET MISO TRUFFLES** callebaut belguim chocolate
- SESAME COOKIES** peanut butter
- MATCHA ALFAJORES** miso caramel
- SANSHO PEPPER & STRAWBERRY** eton mess

**Sample menu only. Subject to seasonality & availability*

PRICING

PACKAGES

\$45PP

5 CANAPES

2 snacks | 2 grilled | 1 substantial
Perfect for shorter corporate events

SCALLOP CEVICHE sunrise lime

FRIED TOFU life affirming gochujang sauce

CHICKEN SKEWER kimchi brined thigh

PORK BELLY yuzu kosho

RADICCHIO SAN CHOY BAU farro, eggplant nam prik

\$55PP

7 CANAPES

2 snacks | 2 grilled | 2 substantial | 1 sweet
Enough to fuel you all night long

KINGFISH PASTRAMI ON RYE kimkraut & kewpie

PANKO CRUMBED PICKLED SHIITAKE shiichimi

KINCROSS LAMB chilli & cumin

WHOLE BEAST DRY AGED RUMP pickled mustard

CHICKEN NUGGET BAO special sauce

SOBA burnt eggplant, salted cucumber, beni shoga

SWEET MISO TRUFFLES callebaut belguim chocolate

**Sample menu only. Subject to seasonality & availability*

***Available for exclusive venue hire only & quoted separately*



DRINKS

**Prices are for 2 hour packages*

KEEP IT SIMPLE...

house wines, beers & more

\$40PP

Ottelia Pinot Gris, Limestone Coast SA

Sparrow & Vine Sangiovese, Adelaide Hills SA

Young Henry's Newtownner

RSW X YH Bosozoku Pressure Lager

House sodas, juice & non-alcoholic beer

**Sample menu only. Subject to availability*

VARIETY IS THE SPICE OF LIFE...

A selection of local minimal intervention wines & more

\$60PP

Ottelia Pinot Gris, Limestone Coast SA

Mount Macleod Chardonnay, Gippsland VIC

Lunar Sangiovese Rose, Adelaide Hills SA

Sparrow & Vine Sangiovese, Adelaide Hills SA

La Petite Vanguard Corsair, Barossa Valley SA

Young Henry's Newtownner

Rising Sun Workshop X YH 'Bosozoku' Pressure Lager

House sodas, juice & non-alcoholic beer

LET'S TOAST TO THAT...

a bit of fizz to raise your glass

+\$9 Sparkling Wine

+\$25 Blanc de Blanc

BOTTOMS UP ! ...

cocktails on arrival to get you in the mood

\$20PP

Native Negroni

Gin & Tonic

Martini

**full cocktail list available upon request*

