



10 BRIDGE ST.

Canapé Menu

Land

Ham, Egg & Chips, Ham Hock, Quails Egg, Pomme Fritts - \$8.50

Beef Tartare, Confit Egg Yolk, Mustard Emulsion, Onion Cone - \$9.50

Chicken Liver Parfait, Caramelised Onion Jam, Charcoal Cone - \$9.50

Braised Lamb Shoulder Croquettes, Harissa, Chimichurri - \$8.50

Pork & Cider Sausage Roll, Caramelised Apple, Crispy Sage - \$7.50

Confit Duck, Hoisin, Cucumber, Sesame, Coriander - \$7.50

Sea

Sashimi Mosaic, Nori, Yuzu Kosho - \$4.50

Smoked Trout Rillettes, Cucumber, Dill, Salmon Roe - \$8.50

Crispy Monkfish, Tandoori Sauce, Mint Raita, Baby Cos, Coriander - \$8.50

Yellowfin Tuna Tartare, Lemon, Calabrian Chilli, Whipped Avocado, Seaweed Cone - \$9.50

Sydney Rock Oyster, Chardonnay Mignonette - \$8.50

Scallops, Nduja, Pineapple Salsa, Whipped Avocado - \$9.50

Vegetarian

Wild Mushroom & Black Truffle Arancini, Truffled Aioli - \$4.50

Roasted Pumpkin Tart, Feta, Wild honey, Pomegranate - \$7.50

Beetroot Tartare, Merlot Vinegar, Goats Curd, Beetroot Cone - \$9.50

Heirloom Tomato, Pickled Watermelon, Pine Nut Cream, Crostini - \$4.50

Tempura Zucchini Flower, Sweet Chilli - \$7.50

Welsh Rarebit, Stout, Crostini - \$7.50

Substantial

Beef Tenderloin Slider, Mushroom Duxelles, Truffled Aioli, Prosciutto - \$10.50

Funghi Linguine, Wild Mushroom, Black Truffle, Madeira, Pecorino - \$10.50