

# Gather and Graze

Bring people together over vibrant flavours and fresh local ingredients. With a curated selection of up to seven dishes, this menu lets guests mingle, taste, and create their own grazing experience.

Choose up to seven items from the following:

- Oriental slaw, beetroot, Granny Smith apples, mesclun (V/GF)
- Freshly baked focaccia, Turkish loaf, warm pita, muhammara dip (VE)
- Chilli-garlic prawns, Hokkien noodles, crispy shallots, garlic chives, fermented chilli oil (DF)
- Blackened spiced chicken soft tacos with cilantro sour cream and charred pineapple salsa
- Pulled Chettinad lamb sliders with curry mayo, pickled beet purée, and turmeric milk buns
- Green plantain, lentil fritters, fragrant coconut pilaf, smoked capsicum chutney (V/GF)
- Gourmet potato, wholegrain beer mustard mayo, peppers medley (V)
- Buffalo chicken bites with aioli
- Soft milk baguette with premium fennel pork sausage, onion, American mustard, and kasundi relish
- Market fish and chips, served with piccalilli remoulade
- Singapore Hakka noodles with marinated tofu (V)
- Southern-spiced cauliflower, saffron rice, mint, coriander foam (VE/GF)
- Classic banoffee pie
- Seasonal fruit trifle

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

**\$79 per person, excluding GST**

Add an interactive station for \$27 per person, per station.

