

# SAMPLE COCKTAIL MENU

## LIGHT MENU | \$35PP

3 CANAPÉS & 2 SHARED  
SUBSTANTIAL PLATTERS

## SUBSTANTIAL MENU | \$45PP

4 CANAPÉS & 3 SHARED  
SUBSTANTIAL PLATTERS

## GRAND MENU | \$55PP

4 CANAPÉS & 5 SHARED  
SUBSTANTIAL PLATTERS

### Canapés

PRAWN WONTONS with house made chilli oil (DF)  
STEAMED PORK AND PRAWN SIU MAI with fermented chilli sauce (DF)  
PORK AND CABBAGE DUMPLINGS with house soy, chilli & coriander (DF)  
STEAMED BBQ PORK BUNS  
VEGETARIAN DUMPLINGS with house soy, chilli & coriander (VG)  
VEGETARIAN SPRING ROLLS with plum sauce (VG)  
SALT AND PEPPER CAULIFLOWER with chilli & coriander (VG)  
SALT AND PEPPER SQUID with chilli & coriander (DF)

### Shared Substantial Platters

MONGOLIAN LAMB with garlic shoots & capsicum on steamed rice (DF)  
SWEET AND SOUR PORK with capsicum & pineapple on steamed rice (DF)  
HOT & NUMBING CHICKEN with heaven facing chilli & garlic shoots on steamed rice (DF)  
BLACK PEPPER WAGYU BEEF AND BROCCOLINI with black pepper sauce  
MAPO TOFU with mushrooms & chilli with steamed rice (VG)  
EGG NOODLES WITH MARINATED TOFU, XO mushroom sauce & herbs (V)

### Sweets

STEAMED LAVA CUSTARD BUNS (V)

VG - VEGAN | VGO - VEGAN OPTION AVAILABLE | V - VEGETARIAN | VO - VEGETARIAN OPTION AVAILABLE  
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION AVAILABLE | DF - DAIRY FREE | DFO - DAIRY FREE OPTION AVAILABLE

Whilst all reasonable efforts are taken to accomodate dietary needs, we cannot guarantee that our food will be allergen free.

