

CANAPÉ MENU

CANAPES \$5 EACH

VEGETARIAN

- Potato and leek croustillant, chilli jam
- Burnt cucumber, pink peppercorn aioli, radish
- Potato galette, crushed peas, ricotta, lemon
- Agave and bourbon glazed baby carrots, spiced chickpea, lavosh

MEAT

- Veal tartare, tonnato dressing, sourdough crouton
- Pancetta wrapped gorgonzola filled dates
- House pork terrine, chutney
- Jamon and raclette croquettes

SEAFOOD

- Puffed fish skin, whipped cod roe, espelette
- Oyster, pickled cucumber, sea jellies
- Fish tartare, chilli, shallot, lemon oil
- Smoked trout rillettes

SUBSTANTIAL CANAPES \$8 EACH

- Potato gnocchi, seasonal vegetables
- Half BBQ quail, caramelized pear
- Roast pork belly, golden raisin
- Gippsland Beef sliders
- Juliet Reuben
- BBQ King Prawn, salsa verde
- Cured Kingfish, ruby grapefruit, olive

Juliet
melbourne