

CANAPÉ MENU

STANDARD CANAPES \$5.50

Jamon & raclette croquettes (gf)
Leek & raclette croquettes (v) (gf)
House terrine, cornichons (gf)
Eggplant & tomato arancini (v) (gf)
Freshly shucked oysters, seasonal dressing(gf)
Corn cracker, tequila cream & pico de galo (gf) (v)

PREMIUM CANAPES \$8

Spencer Gulf prawns, salsa verde, lemon (gf)
Kingfish cerviche (gf)
Crispy duck bun
Torched scallops, compressed apple, avocado, pistachio (gf)
Marinated beef, betel leaf wrap, pickles, shallots, shiso (gf)
Smoked ham & raclette toastie
Leek and raclette toastie (v)

SUBSTANTIAL CANAPES \$13

Rainbow trout schnitzel, pickled fennel remoulade
Beef or mushroom sliders
Crumbed brie, tomato chutney
Prawn toast, sesame
Gnocchi, seasonal vegetables

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GRAZING TABLE

\$30 per head

Antipasto – cured, marinated and pickled vegetables, 2 cured meats, selection of 2 cheeses, house breads, condiments

\$40 per head

Antipasto – cured, marinated and pickled vegetables, 2 cured meats, selection of 2 cheeses, house breads, condiments.
Freshly shucked oysters & grilled spencer gulf prawns

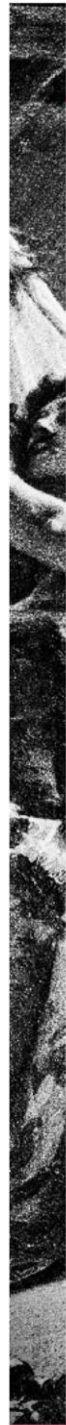
\$55 per head

Antipasto – cured, marinated and pickled vegetables, 6 cured meats, selection of 6 cheeses, house breads, condiments.
Freshly shucked oysters, grilled spencer gulf prawns & smoked salmon

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Wilkhahn ⁺ HASSELL *Juliet*
design made in germany melbourne



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