

PEACHY CANAPÉS

our menu is designed around sharing.
inspired by our location and our love of mediterranean flavours,
our chefs use local produce daily to create everything in house.

allow your guests room to mingle and experience fresh meals in bite sized moments
for groups starting at 20 up to 90

light		four canapés		80pp
regular		six canapés		110pp
full		eight canapés		140pp

COLD

beetroot gravlax salmon, shout, tempura mustard green
smoked coral trout, aioli, capers, dill, cracker
beef tartare, fermented chilli aioli, pickles, cured egg, focaccia gf
oyster, natural, lime gf

HOT

octopus, harissa, zhoug, baby potato gf
roast beetroot, labneh, harissa, coriander, dukkah v, gf
chicken pops, amba sauce gfo
rib eye, chat potato, jus, pickled onion gf
pork belly, fermented chilli, pumpkin purée, flat bread
tempura cauliflower, harissa, labneh v
duck pancakes, spiced bbq sauce, cucumber
baharat chicken, muhammara, cos lettuce gf
slipper lobster roll, harissa aioli, pickles gf
beef kofta, betel leaf, muhammara, pickled onion gf
lamb shoulder, master stock gf
buttermilk chicken, aioli, watercress

GRAZING TABLE

cheese & charcuterie, quince, pickles, dips, toasted breads, crackers, lavosh
& seasonal fruit served to any size from 60pp

please note, all items are subject to seasonal changes & produce availability.
please get in touch if you would like more information or to enquire how we can tailor make a menu to suit your event.
we can cater to all dietary requirements on request.
prices in thousand IDR - all prices subject to 10% government tax and 6% service charge.