

our place *on darling*

alcohol packages available

menus should be confirmed 7 days prior as seasonal availability may result in minor changes

** guests with allergies or special dietary requirements must arrange an alternative menu at least 48 hrs prior*

\$4.50 canape items

freshly shucked oysters w saffron mignonette

kilpatrick oysters w smoked pancetta, 'our' barbeque sauce

heirloom tomatoes, stuffed w ricotta, kalamata olive crust

tuna tartare, nicoise vegetables, lavosh crisp

\$6.00 canape items

zucchini flowers filled w goats cheese, polenta & lemon thyme

confit of duck baklava, pickled cherry compote,
candied pistachio

crisp pork belly, seared scallops

vanilla & vodka cured kingfish, prawn escabeche, asparagus

poached queensland tiger prawns, white gazpacho, spec bacon

scallop & salmon ceviche, pancetta crackle, sherry vinegar

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\$7.50 canape items

porcini & mushroom risotto, truffle fraiche

spinach & ricotta calzone

prawn & leek tortellini

oxtail ravioli, horse radish cream

barramundi & pernod boudin blanc, salsa verde

crab sandwiches, toasted brioche, saffron rouille

greek style lamb souvlaki, tomato, lettuce, minted yoghurt

dessert canapés \$5.00 per item

strawberry shortbreads

ricotta and pine nut tart

pistachio and almond baklava

churros con chocolate, seasonal berries

profiterole with chestnut and chocolate

old telegraph triple cream, toasted brioche, quince paste

licensed or BYO

corkage – from \$5.00 per person extra