

menu

JOY BAR

Canape platters

- Tofu & vegetable nori roll, soy sauce **(vegan) (gf) (df)**
- Caramelised onion & goats cheese frittata **(v) (gf)**
- King prawn remoulade tart
- Corn fritters, spicy aioli **(v) (gf)**
- Peking duck pancakes **(df)**
- Mushroom, garlic & thyme tart **(v)**
- Kale & onion pakora, chilli jam **(vegan) (gf) (df)**
- Vegetarian rice paper rolls, famous dipper **(vegan) (gf) (df)** - *substantial*
- Chimichurri chicken skewer - *substantial*
- Mini pumpkin, cheese, rocket & olive tapenade za'atar croissant - *substantial*
- Charcoal bun, smoked salmon, lemon & dill creme fraiche - *substantial*

Mini salad bowls

- Mushroom & shredded tofu, fresh vegetables & chilli sesame dressing served in individual mini bowls **(vegan) (gf) (df)**
- Sweet potato noodle, bean shoots, fresh herbs & sesame served in individual mini bowls **(vegan) (df)**
- Brown rice, red quinoa, pumpkin seeds & fresh herbs with a refreshing dressing served in individual mini bowls **(vegan) (gf) (df)**

Gourmet cheese, fruit & crackers **(v)**

A selection of local and imported cheeses, sliced seasonal fruit, and an assortment of crackers, accompanied by dried fruits & walnuts.

Dessert platters

- Tiny tartlets **(v)**
- Flavours may include: mixed nut triangle; cherry almond round; apple crumble square; lemon & lime curd; apricot & almond; chocolate ganache*
- Handmade truffles **(v) (gf)**
- Dark chocolate + orange truffles rolled in chocolate dust*