



CANAPÉS

Served to your guest cocktail style by
our roaming waitstaff.

OYSTERS - COROMANDEL OYSTERS

Cucumber mignonette

Pickled green apple + scallions

Bloody mary salsa

RĒWANA TOASTS

Smoked kingfish, pickled fennel, dill,
creme fraiche + cucumber

Heirloom tomato, buffalo curd,
pickled red onion, basil + balsamic

Chicken liver pate, pickled golden
raisin + reduction

LAVOSH CRISPS

Whipped chèvre, roast grape + walnut

Buffalo feta, watermelon + mint

ARANCINI

Pea + prawn, lemon mayonnaise +
fried capers

Mushroom, kikorangi blue, truffle aioli
+ tomato chutney

Smoked pumpkin, cheddar, tomato +
cumin chutney + aioli

ROSTI

Rare beef fillet, horseradish cream +
pea puree

Smoked salmon, labneh + pickled
cucumber

BAO BUN

Korean pork belly, pickled vege,
kewpie + sesame

Korean eggplant, pickled vege,
kewpie + sesame

Karaage chicken, pickled ginger,
cucumber, kewpie + furikake

FRIED CHICKEN

Gochujang sauce, sesame, kewpie +
spring onions

Karaage, ABC, sesame, ginger +
kewpie

Mexi crumb, chipotle mayo + lime +
coriander gremolata

CRUDO

Freshest local kingfish, ponzu, yuzu
mayo + furikake



HAPUKU

Southern fried, alabama white sauce, pickles
+ crisps

SRI LANKAN PRAWN CURRY

Roti, coconut crisps, yoghurt + micro
coriander

POLENTA BITES

Jalapeño, manchego, lime + sour cream

NOTES
