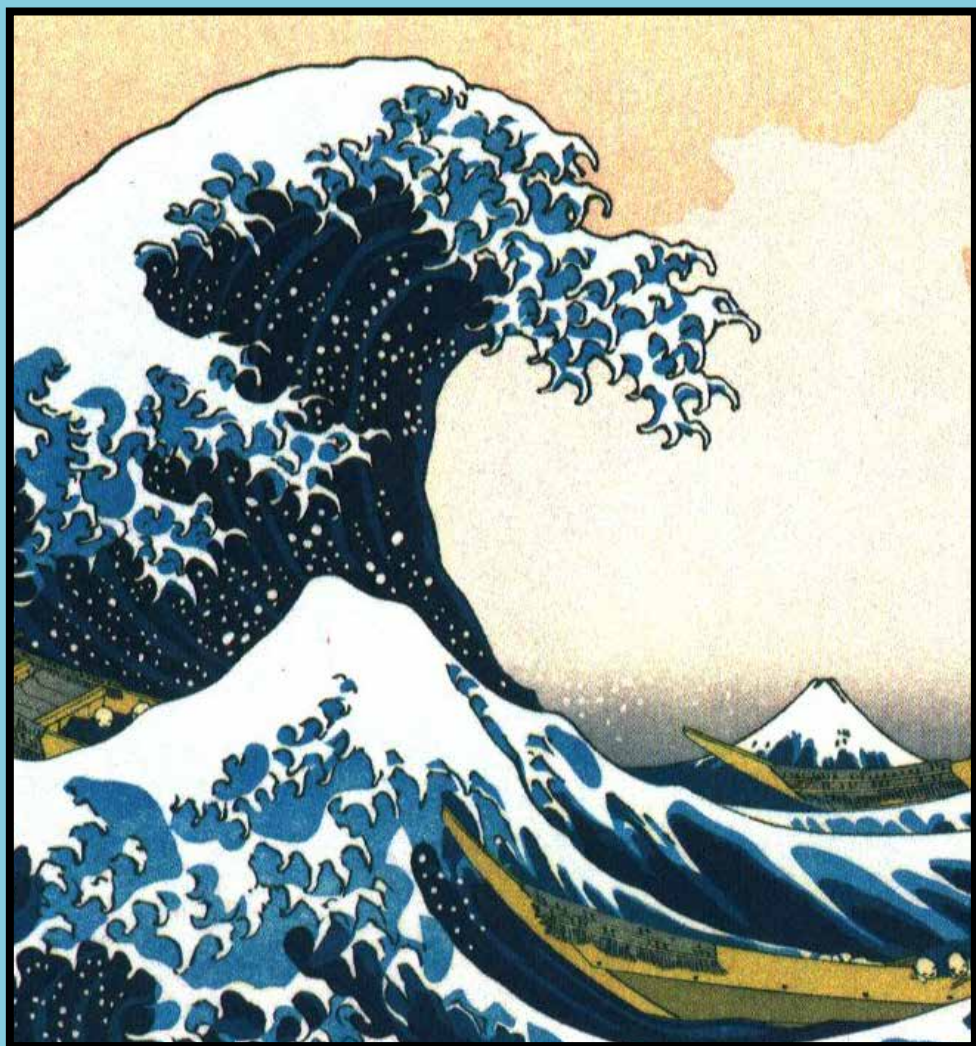


DECK BAR PARTY *menus*



\$7 CANAPES

note:
min 10pax
for canape
menu

JAPANESE PRAWN SLIDER

traditional japanese prawn croquette w shredded cabbage, kewpi mayo & ponzu dressing served on a steam bun

WAGYU & CHEESE SLIDER

cheddar, wagyu pattie w house tomato relish, lettuce, tomato & deck special mayo

CHICKEN KATSU SLIDER

panko crumbed chicken breast w shredded cabbage & coriander slaw w kewpi mayo, shredded nori & japanese bbq sauce

FLATHEAD TACO

beer battered flathead fillet, shredded cabbage & coriander slaw w chipotle aioli & fresh lemon on a flour tortilla

BEEF TACO

mixed leaf, guacamole, salsa picante & crispy shallot on a flour tortilla

\$3.50 CANAPES

CLASSIC PIZZA BRUSCHETTA

tomato, red onion & fresh basil

OLIVE PIZZA BRUSCHETTA

marinated olives, goats cheese, rocket, fresh lime & sesame dressing

BUFFALO CHICKEN WINGS

american style spicy wings w blue cheese ranch dipping sauce & celery salsa

SALT & PEPPER SQUID

salt & pepper squid served w chipotle aioli

BOLOGNESE ARANCINI

served w roast garlic aioli

PUMPKIN & SAGE ARANCINI

served w roast garlic aioli

MAC & CHEESE CROQUETTE

w roasted tomato salsa picante

SATAY CHICKEN SKEWER

marinated chargrilled chicken skewer w malaysian peanut sauce

TERAYAK SKEWER

terayaki marinated chargrilled chicken skewer

PORK GYOZA

japanese pork dumplings steamed then flat grilled served w black vinegar, pickle & sriracha

PRAWN GYOZA

japanese prawn dumplings steamed then flat grilled served w black vinegar, pickle & sriracha

MINI BEEF PIES

w house tomato relish

\$40PP PARTY MENU

served on platters to share

EDAMAME

japanese soy beans w togarashi salt

WHITE MISO BROTH

traditional japanese miso broth

SALT & PEPPER SQUID

salt & pepper squid served w chipotle aioli

FLATHEAD TACOS

beer battered flathead fillets, shredded cabbage & coriander slaw w chipotle aioli
& fresh lemon

MALAYSIAN SATAY CHICKEN SKEWERS

marinated chargrilled chicken skewers w authentic peanut sauce, rice & fresh
picked herbs

\$50PP PARTY MENU

served on platters to share

HOUSE MARINATED OLIVES

olives w garlic, chilli, citrus & herbs w grilled tortillas

PRAWN GYOZAS

japanese prawn dumplings steamed then flat grilled served w
black vinegar, pickle & sriracha

PUMPKIN & SAGE ARANCINI 16

served w roasted garlic aioli

WHITE MISO BROTH

traditional japanese miso broth

SEARED MINUTE SIRLOIN

w boars of peppercorn & mushroom suace

ICEBERG WEDGES

w chive, peppercorn crisp, crushed tostadas w lime dressing

ROASTED POTATOES

glazed w onion togarashi

CHURROS

w ocho tequila orange syrup & warm chocolate sauce w cinnamon chilli sugar

\$60PP PARTY MENU

served on platters to share

HOUSE MARINATED OLIVES

olives w garlic, chilli, citrus & herbs w grilled tortillas

JAPANESE GYOZAS

a selection of japanese prawn or pork dumplings steamed then flat grilled
served w black vinegar, pickle & sriracha

PUMPKIN & SAGE ARANCINI 16

served w roasted garlic aioli

WHITE MISO BROTH

traditional japanese miso broth

SEARED MINUTE SIRLOIN

w boars of peppercorn & mushroom suace

ICEBERG WEDGES

w chive, peppercorn crisp, crushed tostadas w lime dressing

GRILLED BARRAMUNDI

w sesame cauliflower puree

ROASTED POTATOES

glazed w onion togarashi

CHURROS

w ocho tequila orange syrup & warm chocolate sauce w cinnamon chilli sugar