



EPICURE

**Seasonal Native Produce
Cocktail Menu**

Cocktail Menu



Canapés

from the sea

confit petuna ocean trout

mango pudding, native currants, salted pastry

lemon aspen coconut prawns skewers

roast garlic & desert lime aioli

from the farm

chicken shaslick

lemon myrtle tom yum marinate

red curry kangaroo pie

spiced saffron labna

emu, sundried tomato & saltbush pie

house made ketchup

wimmera duck parfait

dauidson plum chutney, toasted brioche, ground pepper leaf

pork & fennel sausage roll

caramelised shallots, madeira & quandong glaze

crocodile pancakes

asian greens, carrot, chilli & palm sugar dressing

from the field

saltbush chilli chevre tartlet

beetroot orange confit, baby watercress

zucchini, wild mint & haloumi fritter

bush tomato & olive dipping sauce

Sweet Items

riberry chocolate ganache tart

double whipped cream, raspberry dust

mini lamingtons

wild mint & mango coulis

quandong crumble pie

sweet shortcrust base, crème fraiche

wattle seed pavlova

mango coulis, pistachio dust