

ADRIFT

By Chef David Myers

PASSED CANAPES \$48+++ per person/ hour

*Do note that menus are subject to change as ingredients are seasonal
Prices are subject to 10% service charge + 7% gst + 10% gratuity)*

Choice of 5 Items:

Savoury:

Tomato & parmesan tart, quinoa, goat cheese (V)
Spencer gulf prawn & kumquat tart, avocado cream
Salmon sashimi, yuzu kosho, red rice cracker
Mushroom avocado brioche roll, tosa soy dressing (V)
Yuzu miso scallop, jalapeno, toasted nori crisp
Crispy chicken, korean sweet chili sauce
Cauliflower tempura, cured egg yolk, cauliflower miso (V)
Potato hash cake, shiso leaf, aged parmesan (V)
Prawn & ginger dumplings, spicy ponzu
Teriyaki chicken skewer, japanese pepper
Wagyu cheeseburger, tomato jam, cheddar cheese

Dessert Canape

Chocolate nemesis cake, raspberry cream
Smoked chocolate ganache, pistachio crumble
Yuzu macaroon, yuzu curd, lime butter cream
Shredded coconut cake, honey cream
Seasonal Fruit Tartlets

Supplemental \$8 per choice

Oysters on the ½ shell, scotch bonnet chili dressing
Wagyu Striploin tartare, lemon mustard, oyster leaf
New England Lobster roll, peppergrass, harissa mayonnaise
Alaskan king crab salad, macadamia, quinoa crisp

Substantial Canape Supplemental \$16 per choice

Wagyu Rib Steak Rice Bowl, red miso, brown rice bowl
Big Eye Tuna Rice Bowl, soy egg yolk, wasabi
Sea Urchin Rice Bowl, yuzu salmon roe, unagi sauce
Truffle Parmesan Rice Bowl, toasted nori, sesame barley (V)