

ZEN BITES MENU

*This menu is designed to be served in small bite size
Portions and enjoyed in a cocktail style setting*

COLD ITEMS

Sesame cigars of hot smoked Atlantic salmon with caviar
Chicken "san choy bow", coriander, lime & chilli (g)
Cold poached Crystal Bay prawn cup with dill & lemon aioli
Cherry tomato, Soignon goat's cheese & basil tartlets (v)
Beef carpaccio with apple & wasabi remoulade (g)
Peking duck wraps, cucumber, shallots & hoisin sauce
Rillettes of slow cooked beef & horseradish cream en croute
Kipfler potato, rocket & Maleny goat's curd frittata (vg)
Jamón Ibérico, truffle butter, toasted sourdough
Fresh Vietnamese rice paper rolls, spicy nam jim dipping sauce (vg)
Free-range chicken, pistachio, sultana & thyme ballotine (g)
Bruschetta of confit tomato, roasted capsicum, sweet basil & Maleny goats curd (v)
Soy & orange poached chicken, pickled ginger mayonnaise, coriander & crisp wonton
Open sandwich of roast beef, horseradish & watercress
Ginger & lime cured Hervey Bay scallop, cucumber & baby coriander (g)
Asian style tuna tartare, wasabi soy & pickled ginger

HOT ITEMS

Crisp prawn dumpling, green tea salt & wasabi mayonnaise
Parmesan crumbed field mushrooms, aioli (v)
Braised lamb & rosemary pies, home-style tomato relish*
Crispy Bangalow pork belly, chilli caramel (g)
Gold band snapper, dill & white wine parcel
Pulled pork & vegetable spring roll with nham prik pla
Salt & pepper squid with saffron aioli (g)
Roast garlic, coriander & lemon marinated lamb fillet with minted yoghurt (g)
Savoury profiterole filled with truffled cream & Gruyere cheese (v)*
Spiced tempura of Mooloolaba king prawns, roasted garlic aioli (g)
Crispy lamb brains, sauce gribiche
Seared salted beef, chilli & tamarind skewer (g)
Roast chicken shanks with Piri Piri mayonnaise (g)*
Mozzarella stuffed arancini, parmesan & lemon aioli (v)
Atlantic salmon fish cakes, sweet mustard & dill crème fraîche
Steamed pork & prawn dim sim, soy chilli dipping sauce
Honey soy chicken bites, sesame aioli

Selection of 6	\$18.0 pp plus GST
Selection of 8	\$22.0 pp plus GST
Selection of 10	\$26.0 pp plus GST

v – vegetarian

g – gluten free

ZEN IN BETWEENES

Crumbed reef fish goujons, tartare sauce	\$4.0
Grilled Dorper lamb cutlets with minted yoghurt (g) *	\$4.5
Individual beef burgers, caramelized onion, melted cheese, pickles, aioli & rocket *	\$6.0
Mini pizzas of Potato, rosemary, Taleggio & truffle oil (v) / Prosciutto, mozzarella, sage *	\$4.5

ZEN FORK ITEMS

Seared marinated Tasmanian lamb skewers (2) Turkish bread, hummus, cucumber & minted yoghurt (g) *	\$11.5
Tempura whiting & chunky chips, roasted garlic aioli, parsley & lemon salt	\$10.0
Zen pad Thai with chicken & prawns	\$10.5
Red curry of duck, lychee & bok choy with steamed jasmine rice (g) Add pappadums	\$11.0 \$2.00
Slow cooked shoulder of lamb, crisp polenta, pea purée (g) *	\$12.0
Sticky pork, chili caramel & wakami salad (g)	\$11.5
Garden pea, mint & feta risotto with soft herb & preserved lemon salad (vg)	\$9.0
Vietnamese salad of fresh king prawn, coconut lime dressing (g)	\$10.0

ZEN SWEET BITES

Baby meringue bites, vanilla cream & fresh seasonal fruit (g)	\$3.0
Individual doughnuts, vanilla custard & strawberry dipping sauce	\$4.0
Petite tarte au citron with Crème Chantilly	\$3.5
Chocolate flan with shaved chocolate & roasted hazel nuts	\$3.5

Min of 30 people, lower numbers available upon request

* Denotes items which require an oven

All prices quoted exclusive of GST

Chef & wait staffs are charged additionally. A chef is required on site for this menu

Zen in betweenes & fork items are only available in conjunction with the Zen bites menu