SWINGING BRIDGE

by Tom ward

CANAPES

by Simon Kalis

SAVOURY

profiteroles with foraged forest mushroom mousse

kangaroo jerky, gribiche, and marjoram vol au vent
rice crisp with feral apple & foraged blackberry beef
leek, speck, and goats cheese tartlet
heirloom beetroot with parsley mousse and rosemary dust
tartlet of foraged blackberry marinated pork fillet with hazelnut and fennel
heirloom carrot, house smoked chicken, and salted ricotta tartlet
pulled brisket and potato mousse on rye
terrine of pork and smoked duck, with dijon creme
chestnut, gorgonzola, and artichoke puree tartlet
marinated heirloom tomato, olive, and marjoram en croute

SWEET

Spencer Cocoa dark chocolate brownie with local chestnut puree house made marshmallows, in a trio of flavours

mini almond meringue "pavlova"

cheesecake tartlet with foraged apple compote