



## HAPPY HOUR MENU

### *tray passed*

BASIL-TOMATO MASCARPONE CHEESE TARTLETS *veg*  
organic sweet basil & roasted heirloom cherry tomatoes

SEARED AHI WONTON CRISPS  
hand-cut wonton flowers with wasabi-edamame

### *stationed*

BAKED BRIE EN CROUTE *veg*  
filled with apricot compote, dried cranberries, figs,  
golden raisins, pistachios wrapped in puff pastry

HERB & SALT-CRUSTED WILD SALMON SKEWERS *gf*  
mustard seed & Murray River Pink salt blend

MEDITERRANEAN MEZZE  
assortment of salami & hot coppa, artisan sliced  
cheeses, grilled & marinated vegetables,  
La Panzanella croccantini crackers

TOASTED COCONUT CHICKEN SKEWERS  
with sweet chili sauce

THAI FRESH SPRING ROLLS *vegan*  
marinated tofu, mango, julienned red pepper, cilantro,  
mint & green leaf lettuce served with sweet chili sauce