



Taste at Home

SAMPLE MENUS

CANAPE MENU PRICED PER PIECE

yaki onigiri | crispy rice, bc salmon, ginger yuzu kosho, lemon mayo, wakame powder
roasted nori cone | yellow fin tuna, fermented chili, avocado cream, kale furikake
spot prawn | crispy kataifi pastry, local honey, lemon, harissa spice
zucchini flower | farm cheese, blossom honey, pecorino and fennel pollen
steak tartare | grass fed beef, bulgur chip, horse radish, pickled wild blueberry
new england lobster roll | kewpie mayo, brioche bun, pickled shallot
boneless chicken | chilli tamarind dressing, fermented summer pickle
chicken croquette | voltigeur farms chicken, garlic toum

STATION PRICED PER PERSON

burger station | brioche bun, grass fed beef, adult mayo, cheddar, bread and butter pickles

—

taco station | spicy tuna, tempura nori shell, coconut rice, chili kewpie, avocado, salsa criollo

FAMILY STYLE MENU PRICED PER COUPLE

house bread | fermented yukon potato, yoghurt

roasted red beet | plum, house cheese, marcona almond and dill pollen

tuna tartare | lemon crème fraiche, aussie truffle, yukon potato and crispy burghul wafer

lamb ribs | kefir cream, plum molasses, lovage chermoula

summer greens | dukkah, lemon vinaigrette, pickled golden raisins, aged cheddar and black truffle

hanger steak | crispy yuka, cippolini onion, lovage salsa verde

grilled local asparagus | green tahini, pangrattato, pecorino

banana ice cream | banana caramel, yoghurt, candied coco nib and flourless chocolate cake

SET MENU PRICED PER PERSON

house bread | yukon potato, yoghurt & salmon roe

zucchini flowers | farm cheese, fermented honey, pecorino and fennel pollen

kanpachi | roasted clementine, pickled fennel, jalapeno vinaigrette, nori paste

bc sword fish | fava bean tabbouleh, ajo blanco and meyer lemon

straford pressed pork | ramen glaze, toasted quinoa, kimchee kohlrabi and spicy marmalade

apricot tarte tatin | nut frangipane, butter pastry, sour dough ice cream and candied sesame

SPANISH MENU PRICED PER PERSON

warm olives | lemon & orange, marcona almonds

pan con tomato | beef steak tomato, labneh and miche sour dough

iberico jamon | acorn-fed jamon iberico, sour dough

spanish octopus | pepper marinated octopus, fingerling potato, capers, green olive

roasted cauliflower | ajo blanco, almonds, pickled red onion, crispy chicken skin

seafood paella | bc shrimp, bc snapper, savoury clams, saffron and sofrito

norwich dryaged ribeye | beef steak tomato, pistachio chimichurri, oregano

brussels | romesco, chorizo, hazelnuts

chocolate | olive oil, sea salt and crispy brioche