MENUS

# Canapés



# William Wallace

### COLD

Wasabi cured kingfish, yuzu emulsion, Whipped bottarga, native lime, baby cu Mooloolaba Tuna, Sichuan and pink pe Torched and cured salmon, preserved Wagyu tartare, horseradish crème frai Shaved Wagyu bresaola, parmesan oi Whipped foie gras, aged balsamic, ma Ajo Blanco, pickled garlic, Avruga cavi Smoked cheddar cream, pickled fig, so Whipped avocado, native lime, sumac, Whipped feta and beetroot mousse, th Smoked duck breast, sour cherry, beet Compressed apple, wasabi emulsion, Smoked chickpea, baby cucumber, su

GF — Gluten Free DF — Dairy Free	V — Vegetarian VG — Vegan
nori	GF, DF
	GF, DF
noa, shiso salt	GF, DF
vioca	GF, DF
wheat	
ubarb, rye	
ed brioche	
/e	V
	GF, VG
emon	V
inel, black sesame,	tart V
erbs	GF, VG
	DF — Dairy Free nori noa, shiso salt iioca wheat ubarb, rye ed brioche ye emon emon

# William Wallace

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# SUBSTANTIALS

Olive oil poached cod, dashi, spiced roasted quinoa, fine chives	GF, DF
Torched scallop, black garlic, katsuobushi, puffed rice	GF, DF
Beurre noisette poached chicken, truffle emulsion, wild rice	GF
Slow cooked lamb shoulder, parsley emulsion, pickled shallot	GF, DF
Scorched salmon, soy pickled baby cucumber, black sesame	GF, DF
Smoked duck breast, mustard fruit, shaved radish, candid citrus	DF
Chilli ginger glazed rare roasted Wagyu, toasted sesame, rye	DF
Crispy pork belly, compressed chilli, radish slaw	GF, DF
Marinated tofu, yuzu aioli, perilla, hemp seed	GF, VG

Kingfish ceviche, baby gem lettuce, smoked vinegar, ginger	GF
Mooloolaba prawns, wasabi, black bean, chilli aioli	GF, DF
Tarragon rolled chicken boudin, mustard fruit compote, toasted brioche	
Torched mortadella, pickled chilli, chipotle, chive skewer	GF, DF
Confit king brown mushroom, kalamata olive, truffled emulsion, aged parmesan	GF, V



### SLIDERS & BUNS

#### BOWLS

Grilled lamb, smoked tzatziki, sumac pickles, mint, milk bun	
Spice roasted pork belly, soy pickled cucumber, black bean aioli, spring onion, ba	ĴŌ
Karaage chicken, miso mayo, white radish, mint, bao	
Fraser Coast prawn, preserved lemon and caper, baby gem, milk bun	
Smoked barramundi rillette, yuzu crème fraiche, Avruga caviar, brioche roll	
Grilled chicken, smoked paprika, pickled red onion, baby gem lettuce, smoked cheddar, slider	
Wagyu beef, smoked cheddar, onion jam, tomato relish, milk bun	
Roasted portobello mushroom, parmesan, pesto, rocket, milk bun	V
√2 vegan Pattie, Roma tomato, chipotle aioli, gem lettuce, slider	VG

Hot smoked barramundi, spiced courg Roast pork, apple and celery herb rem Roasted chicken breast, piquillo peppe Roasted Wagyu, truffled pomme puree Braised lamb shoulder, spiced zucchin Rigatoni, beef cheek and roasted toma Spice roasted pumpkin and parmesan Truffle risotto, confit king brown mush Heirloom beetroot, spiced fetta, roaste Fried cauliflower, smoked chickpea, to pomegranate jewelled quinoa

gette, quinoa, fermented chilli, nori salt	GF,	DF
noulade, mustard vinaigrette	GF,	DF
er and roasted corn salsa, chimichurri	GF,	DF
e, roasted Heirloom carrots, black pepper jus		GF
ni salsa, quinoa, pickled red onion	GF,	DF
ato ragu, aged parmesan		
n gnocchi, lemon briciole di pane		V
room, fine chive, aged parmesan	G	F, V
ed walnuts, pickled pearl onion	G	F, V
pasted almonds,		
	GF,	VG



## SWEET

Caramelised white chocolate ganache, vanilla wafer	V
Milk chocolate waffle, cognac macerated dates	V
Yuzu compressed melon, finger lime pearls, lemon balm	GF, VG
Vanilla and leatherwood honey whip, raspberry, kaffir lime	V
Caramelised white chocolate, hazelnut, coupe et rose petal	GF, V
Passionfruit cremeux, caramelized puff pastry, torched meringue	V
Dark chocolate and coffee truffle, sour cherry, goldleaf	GF, VG
Yuzu curd, native lime, meringue	GF, V



