

William Wallace
GROUP

Canapés



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COLD

GF - Gluten Free *V - Vegetarian*
DF - Dairy Free *VG - Vegan*

Seared tuna, black garlic, pickled ginger, toasted quinoa	<i>GF, DF</i>
Citrus cured Swordfish, roasted pepper & cumin vinaigrette, baby radish	<i>GF, DF</i>
Smoked crème fraiche, Avruga caviar, cured yolk, chive, blini	
Wagyu tartare, truffle tapenade, black olive, toasted buckwheat	<i>DF</i>
Shaved Jamon iberico, heirloom tomato, sherry reduction, toasted rye	<i>DF</i>
Whipped duck & cherry parfait, muscat macerated raisins, toasted brioche	
Confit carrot & garlic mousse, native lime, sumac, wakame crisp	<i>GF, VG</i>
Leatherwood honey whipped ricotta & confit fig vol au vent	<i>V</i>
Roasted duck breast, smoked aubergine mousseline & pickled shallot tartlet	
Mushroom & truffle puree, lemon thyme savoury profiterole	<i>GF, VG</i>

HOT

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Confit salmon, soy pickled radish, ginger emulsion, fine chives	<i>GF, DF</i>
Hot smoked barramundi, preserved lemon, puffed rice	<i>GF, DF</i>
Braised beef cheek croquette, herb emulsion, pickled chili	
Harissa roasted chicken, cumin aioli, native dukkha	<i>GF, DF</i>
Sherry braised lamb shoulder, eschalot chutney, fried capers	
Confit duck leg, orange glazed shallot & lemon thyme tartlet	
Chili & ginger glazed Wagyu, toasted sesame, rye	<i>DF</i>
Crispy pork belly, caramelised apple, citrus pickles	<i>GF, DF</i>
Marinated tofu, black garlic & soy puree, toasted sesame	<i>GF, VG</i>
Aged parmesan & truffle arancini, herb emulsion, parmesan floss	<i>V</i>

All dietary requirements can be catered for if given appropriate notice.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability.

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SUBSTANTIALS

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Tuna ceviche, baby gem lettuce, pink peppercorn & ginger vinaigrette	<i>GF, DF</i>
Mooloolaba prawn, green chili & basil emulsion, crispy shallots	<i>GF, DF</i>
Free range chicken & tarragon terrine, smoked piccalilli relish, toasted rye	
Salumi Sobrasada, heirloom tomato, Manchego floss, toasted sourdough	
Confit king brown mushroom, kalamata olive, truffled emulsion, aged parmesan	<i>V</i>

SLIDERS & BUNS

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Grilled lamb, BBQ eggplant, hummus, sumac pickles & mint slider	
Crispy pork belly, pickled shitake, garlic aioli & spring onion bao	<i>DF</i>
Master stock poached chicken, crispy shallots, pickled ginger & coriander bao	<i>DF</i>
Fraser Coast prawn, house tartare & green oak lettuce milk bun	
Hot smoked salmon, dill, preserved lemon & Avruga caviar brioche roll	
Wagyu beef, Swiss, mustard pickle & tomato relish slider	
Roasted portobello mushroom, parmesan, pesto & rocket milk bun	<i>V</i>
Plant based patty, Roma tomato, chipotle aioli, gem lettuce slider	<i>VG</i>

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BOWLS

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Hot smoked salmon, herbed pomme puree, caper noisette	<i>GF</i>
Crispy pork belly, spiced duck fat braised cabbage, mustard vinaigrette	<i>GF, DF</i>
Roasted chicken breast, spiced pumpkin, pinenut & baby spinach pesto	<i>GF</i>
Slow cooked Wagyu, sea salt roasted potatoes, watercress, black pepper jus	<i>GF, DF</i>
Lamb shoulder ragu, orzo pasta, aged parmesan, grilled piquillo peppers	
Black olive & parmesan gnocchi, lemon bracirole di pane	<i>V</i>
Truffle risotto, roasted portobello, fine chive, aged parmesan	<i>GF, V</i>
Spice roasted heirloom carrot, smoked fetta, roasted almond, tahini yoghurt dressing	<i>GF, VG</i>

SWEET

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Dark chocolate & Kahlua mousse, macerated raisins, vanilla wafer	
Whipped cheesecake & freeze dried raspberry tartlet	
Passionfruit cremeux, caramelised puff pastry soufflé	
Lemon cured, native lime, choux pastry	
Milk chocolate & hazelnut coupe et rose petal	<i>GF</i>
Dark chocolate mousse & muscat marinated fig tart	
Whisky & fig chocolate truffle, roasted peanut crumble	<i>GF</i>
Yuzu curd, lemon aspen, torched meringue	<i>GF</i>

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