

VESPERIENCE EVENT MENU

Chef's selection of Mediterranean flavors

SEATED EVENT ONLY

\$99 PER PERSON - 5 DISH SHARING MENU

STARTERS

Sourdough bread with olive oil butter

Hiramasa kingfish crudo with spicy citrus salad

Brandada de bacalao & savoury churros

ENTRÉE

Burrata, tomato & smoked sourdough panzanella

MAIN

Corsican style slow cooked veal, pancetta, peppers & olives

Seasonal side

DESSERT

Buffalo yogurt custard, baklava praline & date ice cream

\$129 PER PERSON - 8 DISH SHARING MENU

STARTERS

Sourdough bread with olive oil butter

Oysters with Mediterranean ponzu

Hiramasa kingfish crudo with spicy citrus salad

Brandada de bacalao & savoury churros

ENTRÉE

Burrata, tomato & smoked sourdough panzanella

Baked cauliflower & Piri Piri sauce

MAIN

Corsican style slow cooked veal, pancetta, peppers & olives

Seasonal side

DESSERT

Buffalo yogurt custard, baklava praline & date ice cream

Vesper chocolate trifle

VESPERIENCE SHARING MENU

ALTERNATIVE ITEMS*

**Prices listed refer to sharing style only*

SEATED EVENT ONLY

STARTERS

	REPLACEMENT	ADDITION
Cured trout & Padron peppers emulsion	--	\$10pp
Pearls & Caviar - Yarra Valley canape trio	\$30pp	\$45pp

ENTRÉE

	REPLACEMENT	ADDITION
Sweet corn ravioli, pea, & lemon	\$8pp	\$12pp
Seasonal risotto	\$6pp	\$10pp

MAINS

	REPLACEMENT	ADDITION
Snapper, potato & salmoriglio	--	\$15pp
Herb chicken breast, melitzanosalata	-	-\$15pp
Beef short rib, onion & mushroom	\$10pp	\$20pp
Lamb neck, pistachio crust, tyrokafteri	\$10pp	\$20pp

VEGETABLES

	REPLACEMENT	ADDITION
Beetroot, freekeh & pine nuts hummus	\$5pp	\$16pp
Zucchini, kale & basil pesto	\$5pp	\$16pp

DESSERT

	REPLACEMENT	ADDITION
Vesper chocolate trifle	\$5pp	\$10pp
Lemon pudding, basil & amaretto	--	\$10pp
Baba savarin, pear & mascarpone	\$6pp	\$12pp
Torta caprese with Dates ice cream	--	\$10pp

OTHERS

**Available as additional only*

Oyster station	\$25pp
Cheese station	\$28pp
Petit fours station	\$16pp

CANAPÉ EVENT MENU

Chef's selection of Mediterranean flavors

STAND UP EVENT ONLY

\$55 PER PERSON

5 CANAPÉ FOR 2 HOURS

One piece of each canapé per person

Chickpeas panisse with melitzanosalata

Tiropita (Greek cheese pie)

Fish market tartare with citrus salad & puffed rice

Savoury churros, bacalao & oyster emulsion

Lamb pinchos with peppers and walnut salsa

\$75 PER PERSON

8 CANAPÉ FOR 3 HOURS

One piece of each canapé per person

Chickpeas panisse with melitzanosalata

Tiropita (Greek cheese pie)

fish market tartare with citrus salad & puffed rice

octopus & potato crispy sandwich

Savoury churros, bacalao & oyster emulsion

Seafood cuoppo with tartare sauce

Lamb pinchos with peppers and walnut salsa

Lemon meringue tartelette

CANAPÉ MENU

ALTERNATIVE ITEMS

**Prices listed one piece per person*

STAND UP EVENT ONLY

STANDARD

	<i>REPLACEMENT</i>	<i>ADDITION</i>
Polenta chips with olive tapenade	--	\$9pp
Spanakopita tartelette	--	\$9pp
Mozzarella in Carrozza with anchovies	--	\$11pp

SUBSTANTIAL

	<i>REPLACEMENT</i>	<i>ADDITION</i>
Seasonal risotto	\$8pp	\$12pp
Octopus & chorizo mini souva	\$12pp	\$18pp
Vesper pastitsio	\$10pp	\$14pp
Beef kalamaki with tyrokafteri (skewers)	\$10pp	\$14pp

PREMIUM

	<i>REPLACEMENT</i>	<i>ADDITION</i>
Oysters with Mediterranean ponzu	\$4pp	\$8pp
Jamon Iberico & leek croquette	\$6pp	\$12pp
Smoked salmon cornetts with caviar	\$12pp	\$20pp
Pearls & Caviar - Yarra Valley canape trio	\$30pp	\$45pp

DESSERT

	<i>REPLACEMENT</i>	<i>ADDITION</i>
Sfinci (Assorted mini doughnuts)	--	\$8pp
Crème brulé choux (bigné)	\$4pp	\$8pp
Chocolate mousse & hazelnut crumb	\$5pp	\$10pp
Ricotta & citrus cannoli	\$6pp	\$12pp
Tiramisu cigars	\$6pp	\$12pp