

Firebyrd

CANAPÉ MENU

6 canapés \$50

8 canapés \$60

6 canapés +2 substantials \$70

8 canapés + 2 substantials \$80

(plus GST)

Veg

Tempura zucchini flowers, soy mirin dipping sauce **df**

Avocado maki sushi, fresh wasabi, soy mayo **df, gf**

Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce **gf,df**

Truffled pea croquette with truffle mayonnaise

House made tofu with satay sauce, crushed peanuts **gf,df**

Mini hashbrown, chilli jam, cashew cream and herbs **gf,df**

Curried potato samosas with raita

Jalapeno poppers with chèvre and lime

kim chi pancake with avocado and nori **df**

crispy eggplant with sweet miso glaze **df**

Seafood

Salmon caviar, crème fraiche and chive blinis

Snapper ceviche and avocado tostada **gf,df**

Poached king prawns, fermented chilli mary rose **gf,df**

King prawn toast with sweet and sour sauce **df**

Sydney rock oysters, ponzu mignonette **gf,df**

Grilled pacific oysters with yuzu hollandaise **gf,df**

Steamed prawn dumplings with black vinegar and chilli butter

Panko crumbed ling fillet with real tartare sauce **df**

Crab and prawn spring rolls with nuoc cham **gf**

Ocean trout sashimi, wasabi mayo, trout roe tartlet **df**

Blue fin tuna tartar, egg yolk, crostini **df**

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Meat

Hainanese chicken tartlet with ginger and shallot relish **df**
Spicy Korean fried chicken **df**
Garlic and soy korean fried chicken **df**
Chicken yakitori with teriyaki and shiso **gf,df**
Chicken gyoza with rice vinegar and soy
Crispy pork belly, blood plum sauce **gf,df**
Pork and garlic chive gyoza with chilli oil vinegar
Pork, lemongrass and tumeric sausage rolls with tamarind ketchup
Lamb and cumin skewers with black vinegar glaze **gf,df**
Steamed lamb and ginger dumplings **df**
Lamb cutlets with chinese five spice (+\$5) **gf,df**
Wagyu beef and Japanese curry rice croquette with kewpie mayo
A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (+\$5)

Substantials

Truffled kimchi and gruyere sourdough toasties **v**
Chickpea and eggplant pie with tomato kasundi **v**
Yellow curry of pumpkin, Thai basil, coconut rice **gf,df,v**
King brown mushroom risotto with smoked soy sauce **v**
Salmon sashimi and avocado sushi rice bowl **gf,df**
Tuna mayo onigiri, shiso, nori, salmon caviar **gf,df**
penang curry of salmon with jasmine rice **gf,df**
Fish katsu burger **df**
Kara-age chicken burger **df**
Crispy fish and chipotle crema tacos **gf**
Black angus cheeseburger
Beef cheek with spring onion and coriander on croissant **df**
Pork crackling bahn mi **df**
Pork carnitas tacos **gf**
Pork belly bao buns **df**
Massaman beef pie with tamarind ketchup
Red curry of duck, fragrant jasmine rice **gf,df**
Chicken tikka masala with garlic naan bread

Sweet

Chuross with dark chocolate and chilli
Yuzu meringue tarts
Mini banoffee pies with miso caramel
Dark chocolate and sea salt truffles **gf**
Mini matcha creme brulee **gf**
passionfruit-kiwi pavs **gf**