



NOURISH

PASSED CANAPÉS

FRESH RICOTTA & RHUBARB CROSTINI
rosé-poached rhubarb, chamomile
vinaigrette, Tasmanian peppercorn

RAINBOW CARROT TARTARE + SEEDED RYE CRISP
apple, hemp seed, crispy capers (gf)

RAINBOW RADISH BITE
herbed buttermilk aioli,
Tasmanian peppercorn-za'atar
spiced seeds & nuts (gf)

MINI BUCKWHEAT CREPE
lemon whipped feta,
spring allium, nigella seed (gf)

BEET-CURED SALMON TARTARE &
PURPLE POTATO CRISP**
truffled créme fraîche,
lemon zest, spring chive (gf)

SPRING PEA CROSTINI
green garlic ricotta, lemon confit,
maras chili, pea shoots

HERB-RUBBED BEEF TENDERLOIN BITE**
horseradish aioli, frizzled shallots,
fresh chive, currant reduction
(gf option available)

LEMONGRASS SHRIMP LETTUCE BITE**
spring lettuce, Thai basil,
toasted coconut, bird's eye chili,
puffed black rice (gf)

BLACK SESAME-CASHEW TUNA POKE CRISP**
taro crisp, chili oil,
wasabi microgreens (gf)

MINI LAMB BURGER
toasted mini English muffin, whipped feta,
pickled carrot ribbon, pistachio-mint gremolata

SPRING COCKTAILS

RYE'S RAIN
rye whiskey, apricot, star
anise, bitters, prosecco float

LATE SPRING SMASH
Dorothy Parker gin, lime juice,
muddled tristar strawberry,
mint, soda water

CHAMOMILE-ELDERFLOWER
PROSECCO SPARKLER
chamomile bud

SPICED CARROT-HIBISCUS
MARGARITA
lime, chili-smoked salt rim

RHUBARB-LEMON THYME SHRUB
non-alcoholic sparkling
refresher

CONTACT

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**please note, starred items - additional \$2 per person