

# F A B L E

## MELBOURNE

### Canape Menu \$50 per person

Choose six canapes from below:

Harissa Chicken Croquettes,  
Chevrano, Bechamel

Fable scallop in the shell, cauliflower,  
black garlic, almonds

Beef tartare, egg yolk aioli, caraway crisps

Loaded sweet potato, garlic butter, maple syrup,  
rosemary, smoked shitake, leeks

White Taramosalata, extra virgin olive oil

Local Haloumi, fig, lemon

Fried calamari, ouzo-lemon mayonnaise

#### Substantial

Porcini mushroom risotto,  
van der heiden chevrano

Spiced lamb kebabs, hummus,  
red pepper fondue, mint, fennel

Chicken cotoletta  
fried sage butter, lemon

#### Sweet

Red wine Poached pear,  
fourme d'ambert, cashew crumble

Chocolate and almond brownie, rhubarb,  
whipped mascarpone

#### Chef's curated grazing board

Allow our chefs to fill out a grazing board with  
charcuterie, cheese and more.

Prices starting from \$250

Menu are subject to change without notice due seasonal availability  
Menus are subject to price increases without notice