



canapés

ras el hanout, pear salsa
roasted spanish pimentos, fovum vinaigrette
grilled scallops, chorizo
chilli squid
jamon & polenta fingers, manchego
tuna & anchovy peperoncini
fritto misto, salsa rosa
sumac crusted lamb cutlets
mediterranean vegetable tortilla, olive tapenade
cauliflower fritters, goats curd dip
spinach & ricotta pasta rolls
baked dates, valdeon & walnut filling
gazpachio shooters
chicken rotolino, mahon & pimentos
marinated olives & almonds
assorted dips, crostini
mini bruschetta
alabama beer battered prawn cutlets

canapé packages

two hours six pieces twenty five dollars per person
three hours eight pieces thirty five dollars per person
four hours twelve pieces fifty dollars per person

additions

oysters natural - twenty two dollars per dozen
premium meat skewers, dipping sauce - six dollars per person

individual boxes

add six dollars per person
tagine style vegetables, saffron cous cous
goujon's of fish on patatas bravas, housemade tartare
braised lamb shank on champ



from the grill

fifty five dollars per person

to start

bread rolls served with butter & evoo

natural oysters

tapas platter

from the grill

harissa marinated chicken sticks

lamb cutlets marinated in mustard

snapper fillets, lemon pepper & thyme

vegetables & salads

pimento & orange

steamed greens

garlic & sage butter potatoes

spanish salad

mixed bean salad

calasparra rice salad

dessert

seasonal fresh fruit & farmhouse cheese platters

*please note all menu items are subject to seasonal availability