



MENU

CANAPÉS

- Tomato + oregano croquettes w lemon aioli ^(GF)
- Freshly shucked pacific oysters w aged sherry dressing ^(GF, DF)
- Ora king salmon ceviche w pickled cucumber + kiss peppers ^(GF, DF)
- Sherry glazed cherry tomato tartlets, green herb sauce ^(V)
- Fraser Isle spanner crab bruschetta w avocado

SUBSTANTIAL ITEMS

- Braised Lamb empanadas w tomatillo verde + lime crema
- Australian Bay lobster + tomato paella ^(GF, DF)
- Chickpea fritters w char-grilled red pepper romesco ^(V, GF, DF)
- Patatas bravas w saffron aioli + spicy tomato ^(V, GF)
- Spanish-style roasted chicken with grilled sweet corn salsa ^(GF, DF)
- Wagyu beef pinchos w chimichurri verde ^(GF, DF)
- Baked + glazed eggplant with roasted capsicum, chickpea + zucchini ragu ^(GF, DF, V)

SWEET

- Basque cheesecake mini doughnuts w burnt orange caramel

SAMPLE MENU ONLY