



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)
- Crushed tomato on grilled bread w shaved manchego + garlic (V)
- Fraser Isle spanner crab bruschetta w saffron aioli + crushed 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 w 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



BEVERAGES

CHAMPAGNE + WINE

NV Veuve Clicquot Brut, Reims, Champagne, FRA
2023 Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ
2023 AIX en Provence, Rosé, Provence, FRA
2023 Soumah Pinot Noir, Yarra Valley, VIC

COCKTAILS

Rose Sangria

(Rose Wine, Bacardi Raspberry, Poor Toms Strawberry, Watermelon,
Rose, Soda)

Sweepstakes Margarita

(Corazon Tequila, Licor 43, Mango, Lime, Coconut, Agave)

Espresso Martini

(Tia Maria, Belvedere Pure, LB Coffee Cold Press)

Limoncello Spritz

(Villa Massa Limoncello, Prosecco, Soda)

BEER + CIDER

Estrella Damm Lager

4 Pines Pacific Ale

Peroni 3.5

Hills Apple Cider

SPIRITS + MIXERS

Belvedere

Bombay Sapphire

Bacardi Ocho

Sailor Jerry

Naked Grouse

Buffalo Trace

Corazon

Soft Drinks and Juices also available