



Tapas Menu

Served as one large spread of foods – both hot and cold

Share style boards of locally handcrafted salume, pancetta & prosciutto, peeled king prawns, oysters, smoked salmon, marinated grilled vegetables, and a trio of dips, pesto & aioli.

Grilled beef medallions with caramelised onion & red wine reduction

Grilled king prawns with roasted garlic, olive oil & basil

Poached Atlantic salmon with asparagus and herb aioli

Cocktail potatoes roasted with garlic & thyme

Mixed green leaves with avocado & croutons

Roma tomato, roasted Spanish onion & olives

Green beans, grilled capsicum & crumbled feta

Selection of crusty continental bread

Dessert selection of mini lemon, chocolate and caramel macadamia tartlets, gluten free raspberry almond friands, warm sticky date puddings with butterscotch sauce

\$120 per person including delivery and setup

Minimum Cost: \$1100

Chef on-site @ **\$300** (if required)