



## Menu options

We are always happy to adapt to your tastes and wishes so don't hesitate to ask if you have something in mind that's not on this menu.

## Allergens

It's important that you let us know of any allergies at least 48 hours before your event.

## Tapas

- Moroccan spiced lamb rump pieces served with yoghurt and fresh herbs \$8
- Olive selection marinated in orange blossom, apple syrup and extra virgin olive oil \$6
  - Almonds toasted with rosemary \$4
  - Tapenade, White bean dip with crudités \$6
  - Asparagus with hollandaise (seasonal) \$5
  - Mushrooms with garlic and balsamic dressing \$5
  - Aubergine, blue cheese, and walnut fritters \$8
  - Individual Spanish egg tortillas – potato and onion \$6
  - Individual Spanish egg tortillas – potato, onion, and chorizo \$6
  - Meatballs with Bravas dipping sauce \$8
  - Bruschetta with tomato, basil, and garlic \$7
- Tuscan style chicken liver pate served with crostini and pickles \$6.50
- Ika mata - citrus cured fish with coconut cream served on lettuce and corn tostadas \$9
  - Avocado, black bean and corn salsa on corn tostadas \$6

## Pinchos - served on our focaccia \$5 per piece

- Braised chorizo with kalamata olive aioli, grilled capsicum
- Garlic prawn and avocado
- Grilled halloumi with artichoke and mint puree
- Smoked sardines, anchovy butter, gremolata

Prices for tapas/canapes are per person for groups of 50 or more.  
Price per person increases for smaller groups.

## **Paella options:**

Organic chicken  
Pork belly & poblano  
Mussel, & prawn cutlets  
Paella mixta – chicken, prawns and mussels  
Seasonal vegetable (vegan)  
Seafood extravaganza - Whole prawns, fresh fish, mussels, squid, clams. (Add an extra \$8 per person)  
Moroccan spiced lamb (Add \$4 extra per person)

Served lemon wedges.

All paellas are gluten, dairy, nut, soy, egg free and contain no preservatives.

Prices: For a generous main meal size portion . Including good quality disposable plates, wooden fork & napkin - cost per person.

20 people - \$29

30 people - \$28

40 people - \$27

50+ people - \$26

Prices vary with ingredients - so if you want cray fish & caviar you'll be paying a bit more!

## **Salads** - prices for groups of 30 or more

Roast pumpkin salad with yoghurt and kasundi dressing - \$6  
Caprese summer salad – Tomato, mozzarella and torn basil leaves -\$8 (seasonal)  
Greek Salad - tomatoes, capsicum, sliced cucumbers, onion, feta, and olives - \$7  
Green salad - a variety of seasonal leaves - \$3.50  
Classic Caesar Salad - romaine lettuce and croutons dressed with lemon juice, olive oil, egg, Worcestershire sauce, garlic, Parmesan cheese - \$7  
Summer sweetcorn salsa - bbq corn with avocado, spring onions, roasted capsicum, tomatoes \$6

### **Desserts**

Churros: \$7 per person - Spanish style doughnuts with chocolate sauce cooked freshly on site.

Tiramisu \$9

Almond, lemon, and olive oil cake \$6 (gf)

Eton Mess with berries \$6 (gf)

Please Note that a minimum charge applies to all functions.

This varies depending on time of year, day of the week, and travel distance

We charge \$1.30 cents per km for vehicle expenses and a further charge for travel time if it exceeds one hour for a round trip.

We charge for accommodation, flights, freight, and travel time for long distances.

We ask for a \$300 deposit to secure your booking