



TAPAS PLATTERS

\$30 per person / 5 tapas per person

*Choice of 5 different tapas items
Placed on a catering table*

Garlic prawns

Crispbread of duck liver Pate with chilli jam

*Pan fried SA octopus & chorizo, carrot + orange puree,
pickled purple carrots, crispy kale*

Flash fried buttermilk calamari, lemon oil, rocket, dill aioli

Beer battered snapper with tartare sauce

Grass-fed steak bites Béarnaise sauce

Spiced crispy confit pork belly, carrot puree, chili mint salad, cranberry just (GF)

Mushroom, parmesan croquettes with pancetta & truffle mayo (Vegetarian)

Tempura flowers, stuffed with ricotta, mint, dill & Grana Padano (Vegetarian)