



Cocktail Party Menu

\$40pp - 6 choices - approx. 2 hrs (Minimum 40 guests)

Ideally served on the Cocktail lawn or Garden Courtyard for your event or can be tailored as pre-dinner cocktail food before dining in your private room. Extra items can be added to tailor for a standing dinner option for larger groups.

Cold options

Tomato & Mozzarella kebab (GF V) Cherry tomato with fresh mozzarella
Hummus (DF V VV) on crostini with toasted seeds
Banderillas (GF DF V VV) skewered with olive, charred capsicum, cornichon gherkin & pickle onion
Cold smoked venison (DF) on toasted rye with cherry coulis
Organic chicken liver Pate on Crostini

Hot options

Charred artichokes (DF V VV) on crostini
Prawn & zucchini Skewer (GF DF) with garlic & hint of chilli
Chicken Croqueta with Serrano ham
Mushroom Croquetas (V) with Parmesan cheese
Chorizo Garcia (GF DF) Award winning chorizo sliced & skewered
Fillet Steak kebab (GF DF) with truffle oil
Paella Seafood (GF DF) seafood paella served with alioli Andaluz
Calamari (GF DF) Crispy fried with pimento & served with alioli
Escalivada kebab (GF DF V VV) Mediterranean vegetables chargrilled w garlic & parsley oil
Vegetarian paella & aioli (GF DF V)
Mussels a la plancha in garlic butter (GF)

Sweets

Tarta Santiago (GF DF) Almond tarte
Fresh fruit salad (GF DF V VV)
Chocolate salted caramel (GF DF V VV) made of cashews & dates, coated in chocolate & almond brittle
Cured Spanish Manchego Cheese (V GF) with rice cracker & honeycomb

(Please advise of any dietary requirements when booking to enable us to provide personalised canapes to suit individual needs)

DF – Dairy Free / GF - Gluten Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered