



COCKTAIL PARTY MENU 2019 *\$35pp - 6 choices - approx 2 hrs (Min. 40px)*

Cold options

Tortilla de Patata (L/GF) V

Traditional Spanish potato omelette

Tomato & Mozzarella kebab (GF) V

Cherry tomato with fresh mozzarella

Jamon Serrano canape (LF)

Tomato brushed tosta topped with Spanish cured ham

Duck Pate Canape

Curator's Duck pate on tosta with caramelised pistachos & balsamic reduction

Venison Carpaccio

with berry dressing & parmesan

Salmon Blini

Marinated Akaroa Salmon on a soft blini pikelet with garlic butter

Salpicon de Marisco (L/GF)

Salad of prawns, red & green capsicum, broad beans in vinaigrette

Hot options

Croqueta de Seta (V)

Mushroom & Parmesan Croquette

Croqueta Vegan (VG)

Vegan Croquette

Paella de Verdura (L/GF VG)

Vegetarian Paella

Vegetable Kebab (LF) (VG)

Chargrilled seasonal vege with Romesco sauce

Eggplant fries (L/GF V VGon req)

Drizzled in our own honey

Lentil & Broad Bean Salad (L/GF VG)

Curator's Skewer (L/GF)

with chorizo & butifarra pork sausage

Croqueta de Pollo

Chicken & Serrano ham Croquette

Pincho Moruno (L/GF)

Adobado marinated free range chicken skewers

Chorizo Garcia (L/GF)

Award winning chorizo sliced & cooked in cider

Fillet Steak kebab (L/GF)

with truffle oil

Catalan Ragout

Butifarra Pork sausage casserole in a mushroom sauce

Paella Mixta (L/GF)

seafood & chicken served with ali oli

Crispy fried Prawn (LF)

with romesco sauce

Andaluz Calamari (LF)

Crispy fried served with alioli

Sweets

Tarta Santiago (L/GF)

Almond tarte

Rich Chocolate Mousse (GF)

72% dark chocolate & Baileys

Coconut foam (L/GF Vegan)

with passion fruit pulp & pineapple

Manchego Cheese & Quince paste

(LF) = lactose free (GF) = gluten free V = vegetarian – VG = Vegan