

GRAN BANQUETE - \$100PP

House Bread, Whipped Butter

Marinated Olives

Piquillo Pepper stuffed with Tuna, Mayonnaise & Chive

Anchovies , Boquerones

Fried Tapioca, Honey, Manchego,

Jamón Ibérico

Cucumber & Melon Salad, Palm Sugar Vinaigrette, Mint, Ricotta

Grilled Zucchini Marinated with Garlic & Chilli,
served with Stracciatella, Hazelnut & Mint

Hiramasa Kingfish Crudo with Charred Eggplant & Almond Ajo Blanco

Roast Lamb glazed in Sherry & Honey with
Labne & Lemon Peas

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..PRE-ORDER CHOICE OF TWO PAELLA..

..Chorizo, Chickpea, Piquillo Peppers & Tomato..

..Grilled Chicken, Green Beans, Globe Artichoke..

..Prawn, Calamari, Octopus, Squid Ink..

..Mushroom, Leek, Peas..

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..add on: Cape Grim Reserve Sirloin, Roasted Tomato Butter +\$14pp..

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Dessert