

Banquet Menu
\$35 PER PERSON

STARTERS

WARMED OLIVES & SMOKED ALMONDS_(GF, V)
PATATAS BRAVAS_(GF, V) Spiced Potatoes w/ Tomato, Basil & Garlic Aioli.
**Both Options included.*

TAPAS

JALAPENO POPPERS_(GF)
Peppers stuffed w/ Bacon, Dukkah & Cream Cheese.

LEMON PEPPER CALAMARI_(GF)
Calamari w/ Lemon & Garlic Aioli.

POTATO CROQUETTES_(V)
Mushroom & Taleggio w/ Seeded Mustard Mayonnaise.

LIL' VEGGIE TACOS_(V, GF*)
Pumpkin, Feta, Rustic Slaw, Mixed Beans & Chilli Mayonnaise.

SMOKED CHORIZO & HALOUMI_(GF)
Sauteed Chorizo w/ Sun-dried Tomato & Crispy Haloumi.

CHICKEN WINGS_(GF)
Spiced Marinated Chicken Wings w/ Chipotle Mayonnaise.

BARRAMUNDI FISH CAKES
w/ Sweet Chilli & Soy Ginger Mayo.

BEEF SHORT RIB GEMS
Manchego Cheese Rolled in Beef Short Rib w/ Tomato Relish.

MARINATED LAMB SKEWERS_(GF*)
w/ Mushroom, Capsicum & Red Onion served with Tomato Lime Salsa & Tzatziki.

STICKY PORK BELLY_(GF)
Slow-cooked Master Stock w/ Garlic & Chilli Glaze.

**Choice of 5 Tapas Options.*

PIZZA

MARGHERITA PIZZA_(V)
Napoli, Cherry Tomato, Mozzarella, Garlic, Basil & Balsamic Glaze.

POCO LOCO_(V)
Pumpkin, Pesto, Feta, Spinach, Onion & Balsamic Glaze.

NACHO LIBRE
Chicken, Mozzarella, Salsa, Peppers, Avocado, Sour Cream & Corn Tostadas.

THE JOHNNY CASH
Salami, Bacon, Pickled Jalapeño, Mozzarella & Sriracha Mayonnaise.

**Choice of 1-4 Pizza Options based on Group Size.*