

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.

CRISPY CAMEMBERT^(V)
Crumbed & Deep Fried Camembert
w/ Sweet Onion Jam.

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.

GARLIC PRAWNS^(GF)
w/ Garlic Butter served with Spinach & Herbs.

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

THE CASABLANCA^(V)
Hummus, Capsicum, Red Onion, Eggplant, Mozzarella & Tzatziki.

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

EL MARIACHI
Chicken, Chorizo, Mozzarella, South-Western Sauce & Tomato Salsa.

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

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