
FINGER FOOD MENU

EACH PLATTER CONTAINS 30 PIECES

Papas Bravas, mojo picon & aioli (V) (VGA) (GF)	\$70
Sigara Borek, feta wrapped filo w/ red pepper sauce (V)	\$80
Mushroom Croquettes, truffle aioli (V) (VGA)	\$80
Jamon Croquettes	\$90
Cod cakes, lemon & parsley (GF)	\$80
Albondigas, Spanish pork and veal meatballs, sugo, manchego (GF)	\$90
Sausage rolls in puff pastry, tomato sauce	\$80
Potato & onion tortilla	\$70, w/ Smoked salmon (GF)
Peri Peri Chicken skewers, spiced pepper sauce (GF)(DF)	\$90
Tempura eggplant chips, mojo Verde (DF) (VG)	\$70
Fried calamari, aioli, black volcanic salt (GF) (DF)	\$100
Snapper ceviche, cucumber, shallot, citrus on corn tostadas (GF)	\$100
Fresh Oysters w/ lemon & mignonette (GF) (DF)	\$100

SUBSTANTIAL

Ancient grain salad, yoghurt dressing, herbs	\$7ea
Add 12 hour lamb shoulder (GFA)(VGA)	\$13ea
Spring green orecchiette, pecorino, ricotta, mint and parsley (VGA)	\$7ea
Pork belly buns with, cabbage & herb slaw, mustard (DF)	\$8ea
Antipasti selection, pickles, olives, cured meats & artisan cheese, dip & accompaniments (GFA)	\$150

DESSERT

Churros, Spanish Doughnuts, warm chocolate dipping sauce (60pc)	\$90
Petit fours, Carrot cake (GF), Mini Mille-Feuille with Raspberry Cream or Chocolate & hazelnut brownie (GF)	\$120

All petit fours require 1 weeks' notice prior to function