



***Five Course Tapas Banquet Menu***  
***\$47.00 per person inclusive of GST***

*This menu is designed to showcase an array of tapas dishes from our menu.  
Dishes may vary due to availability of some ingredients.  
Multiples of these dishes will be presented to share.*

House baked bread with olive oil & dukkah  
Hummus  
Capsicum, walnut & pomegranate dip  
Eggplant & yoghurt dip  
Olives marinated in chilli, orange & fennel  
Grilled pita

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Local NT jewfish with coconut & lime  
Grilled chorizo  
Marinated Bulgarian feta

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Seared Australian scallops with pomegranate & coriander  
Grilled pork belly with rosemary & fennel  
Haloumi bruschetta with sun dried tomato salsa

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NT banana prawns with garlic & coconut  
Duck shanks with saffron caramelised onions  
Pumpkin salad with onion, basil, feta & pine nuts

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Tagine (slow cooked clay pot stew)  
Moroccan spiced cous cous