



***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  
Crushed pea, butter bean & mint dip  
Roast capsicum, walnut & pomegranate dip  
Olives marinated with chilli, fennel & orange  
Grilled pita

\*\*\*\*\*

Local jewfish with coconut & lime  
Grilled chorizo  
Marinated Bulgarian feta

\*\*\*\*\*

Seared Australian scallops with pomegranate & coriander dressing  
Grilled pork belly with rosemary & fennel  
Warm pumpkin, dried fig, blue cheese & brown butter dressing

\*\*\*\*\*

Garlic & paprika NT banana prawns  
Duck shanks with saffron caramelised onions  
Haloumi bruschetta with sun dried tomato salsa

\*\*\*\*\*

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