



***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  
Roasted eggplant dip  
Beetroot & yoghurt dip  
Olives marinated with lemon, thyme & garlic  
Grilled pita

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Local jewfish with coconut & lime  
Grilled 'La Boqueria Spanish' chorizo  
Marinated Bulgarian feta

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Seared Australian scallops with ginger, saffron & coriander  
Grilled pork belly with chipotle chilli & chocolate sauce  
Haloumi bruschetta with sun dried tomato salsa

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NT banana prawns with tarragon, white wine & garlic  
Berbere spice kangaroo with tomato jam  
Warm pumpkin, dried fig, blue cheese & brown butter dressing

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Tagine  
Moroccan spiced cous cous

**One bill per table, no split bills please.**

**A surcharge of 1.2 % applies to all Visa & MasterCard transactions.  
A surcharge of 1.7% applies to all American Express transactions.**