



# Tapas Banquet Menu

## Group Bookings

The following menu is applicable to large group bookings of 8 or more people.

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### \$ 45 per person

<b>Marinated Olives</b> [v]	Spain
<b>Trio of Dips</b> – Feta & Capsicum, Pesto, Coriander & Lemon Hummus served with Flat bread [v] [gf*]	Mediterranean
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<b>Croquettes</b> - chef's choice of the day [v*]	Spain
<b>Baked Field Mushrooms</b> - topped with prosciutto, sage & goats cheese [gf] [v*]	Italy
<b>Patatas Bravas</b> - potatoes tossed with spicy tomato sauce [v] [gf]	Spain
<b>Roasted Vegetables</b> - eggplant, zucchini, capsicum, feta, sun-dried tomato [v] [gf]	Spain
<b>Calamari</b> lightly fried with herbs & spices	Spain
<b>Chorizo</b> pan fried in apple cider & served with mint & pickled shallots	Spain
<b>Crispy Pork Belly</b> on a bed of apple compote & drizzled with basil olive oil.	Italy
<b>Minted Lamb Meatballs</b> with Italian tomato sauce	Italy

**Chicken Breast** stuffed with sweet capsicum, dates and cheddar cheese served with a creamy saffron sauce [gf]

Italy

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**Spanish Churros** with hot chocolate dipping Sauce

Spain

*Note: All items are served to your table tapas share style with quantities for each person.*

*Restricted diets, Vegetarian, Vegan, etc can be catered for with alternate food options.  
Please notify our staff upon arrival.*

Our Mediterranean Tapas Menu has been prepared by head chef **Luis Naval-Aguilar**.

Born and raised in Zaragoza in Northern Spain, Luis' career has been influenced by the world famous Basque, French and Spanish cuisines. With over 20 years of culinary knowledge, Luis has been passionately creating delicious Tapas in Melbourne's since 2003.

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