

### CHARCUTERIE

Artisan salamis, Jamón Serrano, quince glazed leg ham, Char grilled zucchini with fresh oregano & lemon, roasted red peppers, roasted truss cherry tomatoes & pickled eggplant. Served with house made grape and olive oil focaccia, crostini & grissini.

### FROMAGERIE

Selection of cheeses including 12-month aged manchego, clothbound cheddar, gorgonzola dolce & d'affinois are served with fresh grapes, quinotos en almibar (kumquats in syrup) & fresh honeycomb. Served with house made grape and olive oil focaccia, sourdough crostini & grissini.

### CHARCUTERIE, FROMAGERIE & GRILLED VEGETABLES

Charcuterie including Artisan salamis, Jamón Serrano, quince glazed leg ham, Smoked Chicken Breast. Fromagerie including 12-month aged manchego, gorgonzola dolce & d'affinois. Charred seasonal vegetables, including asparagus, heirloom carrots, broccolini, baby capsicums, fennel and more and Argentinian salsa. Hummus & eggplant dip. Served with house made grape & rosemary focaccia, sourdough crostini & grissini.

### RAW SEAFOOD BAR

Dazzle with a beautiful ice display w freshly peeled Yamba prawns, freshly shucked Sydney rock oysters, Yellow fin tuna sashimi, salmon sashimi, gravlax ocean trout & more. Condiments include dill aioli, lemon cheeks, mignonette vinaigrette, yellow bean soy, wasabi & pickled ginger.

### SPANISH PAELLA

Add some theatre to your next event with one of our mouth-watering paellas. Choose from a variety of paellas including our Farmhouse paella or a seafood paella with Yamba prawns, fresh mussels, pippies & chorizo. Our chefs will prepare the classic Spanish dish in front of your guests. Farmhouse Paella – rabbit or chicken, chorizo, saffron & paprika. Seafood Paella – Yamba prawns, mussels, pippies & chorizo w saffron & lemon.

### WHOLE ITALIAN PORCHETTA

This amazing whole porchetta is deboned & stuffed with fresh herbs, wild fennel & garlic. It is slow roasted overnight resulting in spectacular crackling and delicious, tender porchetta for your guests to enjoy. It is carved to order and served with an array of house made condiments, mustards, sourdough rolls, paninis & baguettes.

### TACO STATION

For a fun "fiesta" gathering our chefs will serve freshly made tacos for your guests. A combination of Snapper 'Baja' Tacos, Chipotle Mayo & Pico de Gallo Pork & 'Al pastor' tacos, achiote marinated pork, Pico de Gallo, pineapple.