

**Tapas Function Menu**

**Minimum 15 People**

**All tapas packages include; Beer battered chips, Lemon pepper calamari, Large pizzas – Chefs variety & your choice of the following;**

**$25 per head**  
As well as your choice of 1 of the options below  
**$30 per head**  
As well as your choice of 2 of the options below  
**$35 per head**  
As well as your choice of 3 of the options below  
**$40 per head**  
As well as your choice of 4 of the options below:

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* Crostinis; Goats Cheese, Cranberry & Walnut **(V)** **l** Satay Chicken **l** Butternut Pumpkin, Ricotta & Walnut **(V)** **l** Smoked Salmon, Lemon Cream Cheese, Dill & Cracked Pepper
* Vegetarian Spring Rolls with Sweet Chilli Sauce
* Traditional Bruschetta on Crusty Baguette Rounds\* **(V)**
* Mini Boston Dogs with Stringy Mozzarella Cheese, Dijonnaise & Tomato Relish
* Meat Balls; **l** Slow cooked Beef & Bacon Meatballs in a BBQ Whisky Glaze\*
* Spicy Prawn & Mango Salsa Spoons **(GF)**
* Chicken Wings
* Coconut Corona Prawns with Lime Aioli
* Prawn & Chorizo Skewers
* Arancini Balls Stuffed with Brie (Vegetarian available)
* Lamb Kofta & Minted Yoghurt **(GF)**
* Tartlets - Baby Leek, Sage & Vintage Cheese **(V)**
* Frittata- Pumpkin, Brie & Spinach **(V/GF)**
* Petite Gourmet Pies; Chicken, Leek & Camembert, King Island Beef, Moroccan Lamb
* Moroccan Chicken Skewers with a Mint Yoghurt Riata **(GF)**
* Sydney Rocks Oysters **|** Kilpatrick or Natural $35 a Dozen

**V- Vegetarian l VV- Vegan l GF- Gluten Free \*- Gluten Free Available**