



Contemporary - shared platter style menu

Nibbles Mixed tapas **\$12**
 From Oscar’s selection - eg ham & cheese croquettes, garlic & chilli prawns, mussels
 Spanish meatballs, spinach & caramelised onion croquettes, empanadas etc

Mains

Asian beef cheek
 Roast pork loin with sage, apricot mustard fruits *GF*
 Moorish chicken Marbella with capsicum, chilli, prunes, olives and coriander

Sides

Gourmet roast potatoes with a salsa verde *GF*
 Roast pumpkin, lemon ricotta & chilli *GF*
 Rocket, pear & blue cheese

Dessert (one per head, to be served alternate drop)

Chocolate torte *GF*
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Regular mains & dessert	(2 meats)	\$47.5/head
Regular with nibbles		\$59.5/head
Premium mains & dessert	(3 meats)	\$54/head
Premium with nibbles		\$65/head