



# MIDWEEK TAPAS MENU

## ON ARRIVAL

Hand stretched, San Marzano tomato, mozzarella curd, leaf basil gondola, wood fired (V)

## TO SNACK

Japanese tempura dipped, filled zucchini flowers, Moroccan spices, pomegranate syrup (V)

Thai vegetable and rice vermicelli spring rolls with palm sugar, ginger, chili, lime, coriander sauce (V, DF)

Our 'signature' baby, deep pot peppered beef and Shiraz pies with homemade ketchup

Sicilian, hand rolled arancini with black garlic and truffle mayonnaise Nonna's inspiration

New York meat balls simmered in classical Napolitano with parmesan and pesto

## TO FILL

Chef's choice of pizza, all made with love

## TO FINISH

Jaffa, orange and chocolate custard filled bombolini rolled in cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.  
This Menu is applicable from 1<sup>st</sup> March 2020 – 31<sup>st</sup> August 2020. Prices and menu inclusions may be subject to change.