



TAPAS IN THE CHAMPIONS BAR COURTYARD

ON ARRIVAL

Toasted confit garlic, split Kalamata and pecorino fusette

Twice baked, goats curd, pumpkin and chive savoury Portuguese egg custard tart (V)

Fresh Vietnamese rice paper rolls with pulled chicken breast, coriander and mint (GF)

Flaky pastry curry puff with fragrant Indian herbs and spices served with cucumber natural yoghurt (V)

Japanese tempura dipped prawn tail with sriracha aioli and lemon

Thai vegetable and rice vermicelli spring rolls with dark palm sugar, chilli, lime and pink ginger dipping sauce (V DF)

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

Baby pea, porcini and parmesan risotto balls with stretched mozzarella served with confit black garlic aioli (V)

Barbequed satay Malaysian chicken stick with traditional peanut and coconut marinade (GF)

TO FINISH

European vanilla bean 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 1st March 2021 – 31st August 2021. Prices and menu inclusions may be subject to change.