



# TAPAS IN THE CHAMPAGNE BAR MENU

## ON ARRIVAL

Toasted confit garlic, split kalamata olives, pecorino fusette

Twice baked ricotta, gorgonzola, pumpkin and chive Portuguese egg custard tartlets (V)

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

Curry puff, fragrant Indian herbs and spices, cucumber natural yoghurt, flaky pastry (V)

Potato strung black tiger prawn tail, sriracha aioli, lemon (GF)

Hand wrapped Thai vegetable spring rolls with palm sugar, ginger, chilli, lime  
and 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 (V)

Thai satay chicken skewers with peanut and coconut sauce (GF)

## TO FINISH

Warm, baby New York vanilla bean custard filled doughnut holes, 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 2021 – 31<sup>st</sup> August 2021. Prices and menu inclusions may be subject to change.