



# PREMIUM MEMBERS TAPAS MENU

## TO BEGIN

Artisan salumeria, air dried, hot smoked, salted & cured meats, duckling, smoked pork belly & truffle pate, vintage cheddar w english style onions, dill cucumbers, mustard pickles, relishes, chutneys  
assorted stone baked breads (gfo)

Twice cooked butternut pumpkin, gorgonzola portuguese egg custard tart  
burnt orange n' pomegranate glaze (v)

## TO SNACK

A zucchini, corn and goats curd frittata, roasted capsicum, basil pesto, parmesan chards (gf)

Nonna's pea, pecorino n' mozzarella arancini w truffle, black garlic aioli (v)

## TO FILL

Charred souvlaki fine dining lamb cutlets, beetroot & fetta crush w preserved lemon yoghurt

BBQ'd tiger prawn tails, smashed garlic, chilli, basil oil

## TO FINISH

Crispy fried peking red duck spring rolls, hoisin sticky jam

Our handmade pure beef sausage rolls, flaky pastry w smoky tomato ketchup

Warm european rum 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> June 2019 – 31<sup>st</sup> December 2019. Prices and menus inclusions outside of this time are subject to change.