



SOCIETY TAPAS MENU

TO BEGIN

A selection of artisan style charcuterie including air dried, smoked, salted & cured meats aged cheddar, English style onions, dill pickled cucumbers, duckling, apple and truffle pate with stone baked crusty fusetta

Flash fried, ricotta filled zucchini flowers in a light pastel, orange & saffron aioli (V)

TO SNACK

Warm pumpkin, three cheese & chive savoury Portuguese egg custard tart (V)

Vietnamese sand crab tom thumb spring rolls with fragrant nan jim

TO FILL

Middle eastern spiced lamb cutlets, preserved lemon yoghurt, pomegranate syrup, crumbled fetta

Lemongrass, stem ginger, garlic bbq tiger prawn tails, lime, green papaya rainbow salad

TO FINISH

Our signature baby, deep pot beef & Barossa shiraz pies and beef cocktail sausage rolls baked in flaky pastry with homemade smokey tomato ketchup

Warm coconut & Swiss milk 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 1st June 2019 – 31st December 2019. Prices and menus inclusions outside of this time are subject to change.