



Society Tapas Menu

Dietary Requirements can be accommodated if advised no later than one week prior to event.
Dietary requirements cannot be accommodated if advised on the day of the event.

(Served to you and your guests between 12.00pm and 3.00pm)

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, Stone baked crusty fusette

Flash fried, ricotta filled zucchini flowers in a light pastel, orange n' saffron aioli (v)

To Snack

Warm pumpkin, three cheese & chive savoury portuguese egg custard tart (v)
Vietnamese sand crab tom thumb spring rolls w/ fragrant nan jim

To Fill

Middle eastern spiced lamb cutlets, preserved lemon yoghurt, pomegranate syrup, crumbled fetta
Lemongrass, stem ginger, garlic bbq'd 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
homemade smokey tomato ketchup

Warm coconut & swiss milk chocolate custard filled bombolini rolled in cinnamon sugar

Please note: This Menu is applicable from 9th March 2019 – 31st August 2019.. Prices and menu inclusions outside of this time are subject to change.