



### Nibbley Bits

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| <b>Truffle Oil Popcorn (GF)</b>                                  | <b>\$1pp</b> |
| <b>Kalamata Olives</b> with Spanish peppers <b>(GF)</b>          | <b>\$1pp</b> |
| <b>Handmade Local Bread</b> selection drizzled with EV olive oil | <b>\$1pp</b> |
| <b>Fried SA Pepitas</b> with Zaatar                              | <b>\$1pp</b> |

### Individual Snacks

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| <b>Beef Brisket Baby Burger</b> – slow cooked beef, cornichons, chipotle mayo & baby cos on mini ciabatta | <b>\$7pp</b> |
| <b>Truffle Mushroom &amp; Haloumi, Burger</b> - mayo & frisee lettuce on a mini ciabatta roll <b>(V)</b>  | <b>\$7pp</b> |
| <b>Lamb 'lollipops'</b> – French cutlets char-grilled & drizzled with fresh chimichurri <b>(GF)</b>       | <b>\$5pp</b> |
| <b>Italian Yellowfin Tuna</b> – with whole egg mayonnaise & capers served on fresh baguette *             | <b>\$2pp</b> |

### Platters

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| <b>Selection of 3 cheeses &amp; 3 sliced meats</b> , bread & accompaniments*(serves 4-8)   | <b>\$29</b>                |
| <b>Spanish Garfish</b> with capers, red onion & parsley served on dark rye*(serves 6)  | <b>\$12</b>                |
| <b>Goats Chevre &amp; Thyme Arancini</b> , - lemon mayo (Serves 20) <b>(V)</b><br><b>(Subject to change but always vegetarian)</b> | <b>\$50</b><br><b>\$12</b> |
| <b>Duck Parfait</b> – free range, served with warmed French brioche & accompaniments*(serves 4-8)                                  | <b>\$10</b>                |
| <b>Whipped Goats Cheese</b> – truffle honey, crisp toast & accompaniments (serves 4-6) <b>(V)</b>                                  |                            |

### Something Sweet

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| <b>Lemon Curd</b> - Dehydrated citrus & roasted nuts (serves 10)     | <b>\$50</b> |
| <b>Flan De Queso</b> – crème caramel & cream cheese flan (serves 10) | <b>\$50</b> |