

GROUP GRAZING

35.0 PER GUEST (minimum 20 guests)

SAFFRON, MOZZARELLA & BASIL ARANCINI (3)

Salsa Rosa, rocket, radicchio, Parmesan v

CHICARON: PUFFED PORK SKINS

Jalapeno, tomato & coriander salsa GF DF

GRILLED MISO PUMPKIN

Cashew cream, chilli, lime salad VGN DF GF

CALAMARI FRITTI

Southern fried calamari, chilli, garlic, parsley DF

ANTIPASTO BOARD

Salami, chorizo Pamplona, truffle Manchego, arancini, olives, pickles, focaccia

45.0 PER GUEST (minimum 20 guests)

MARINATED AUSTRALIAN OLIVES

Lemon, garlic, chilli, herbs VGN DF GF

CHICARON: PUFFED PORK SKINS

Jalapeno, tomato & coriander salsa GF DF

GRILLED MISO PUMPKIN

Cashew cream, chilli, lime salad VGN DF GF

SAFFRON, MOZZARELLA & BASIL ARANCINI (3)

Salsa Rosa, rocket, radicchio, Parmesan v

LOCAL BURRATA

Eggplant agrodolce, shaved fennel v GF

CALAMARI FRITTI

Southern fried calamari, chilli, garlic, parsley DF

ANTIPASTO BOARD

Salami, chorizo Pamplona, truffle Manchego, arancini, olives, pickles, focaccia

V=VEGETARIAN VGN=VEGAN GF=GLUTEN FREE DF=DAIRY FREE

1.5% SURCHARGE APPLIES ON CARD TRANSACTIONS. 15% SURCHARGE ON PUBLIC HOLIDAYS APPLY. WE CATER FOR MOST DIETARY REQUIREMENTS. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.