



BREAKFAST

Perfect for an early morning meeting or a causal event with family and friends.

STAND UP MENU

\$35 Per Person | With Mimosa \$69 Per Person | Minimum order 12 guests

Still and sparkling water

Guests choice of a cup of freshly brewed Rabbit Hole tea or Bellissimo Coffee

Fruit platters, coconut yoghurt, honey sesame seeds

House baked pastries, cookies and sweet breads

Stuffed baby sourdough rolls and seeded rye baguette

All served on platter for guests to share

SIT-DOWN MENU

\$49 Per Person | With Mimosa \$99 Per Person | Minimum order 12 guests

Still and sparkling water for the table

Guests choice of a cup of freshly brewed Rabbit Hole tea or Bellissimo Coffee

Fruit platters, coconut yoghurt, honey sesame seeds
served to the middle of the table on arrival for guests to share.

Followed by guests choice of one of the dishes below. Guests to order from the table on arrival

Classic tortilla, chicken fat braised potatoes, carmalised onion,
noosa earth mushrooms and manchego cheese

or

Corn fritters, poached eggs, wood roast cherry tomatoes and peppers,
smashed avocado, Spanish goats cheese, pistachio dukah



PINTXOS/CANPE'S

Selection of 5 for \$45 Per Person | Minimum order 12 guests

Labne, baby figs, truffled wild boar, pine nuts

Salami, manchego, membrillo

Smashed chic peas, sumac tomatoes, pomegranate, pistachio dukkah

Jamon, roast fennel, piperade

Croquetas, confit chicken and cured meats, romesco

Mount Zero local olives, rosemary, garlic, chilli

Smoked fish, stuffed pimenton, caperberries

Smoked Spanish mussels, tomato, pickled beetroot

Duck liver paté

Pork terrine, cornichon, pickled onion

Pickled and salted anchovies, guindilla, green olive, cornichon

Empanada, beef cheek, crisp pastry, caramelised onion, capsicum and tomato

Today's oysters, spiced gazpacho

Chorizo with cider



FEED ME TAPAS CHEF'S FAVOURITES

\$75 per person | Minimum order 12 guests

Chef favourite selection of tapas from the menu below served for the group to share

Our own sourdough bread, piperade, fresh tomato, olive oil

Patatas bravas, the best fried potatoes, brava hot sauce, Spanish mayo

Croquetas, confit chicken and cured meats, romesco

Patatas al o pobre, poor man's potatoes, Chorizo, asparagus, manchego

Crispy fried fish wings, hot and spicy

Empanada, beef cheek, crisp pastry, caramelised onion, capsicum

Classic tortilla, chicken fat braised potato, caramelised onion and manchego

Crumbed chicken San Jacobo, serrano, melted Mahon cheese

Chorizo with cider

Organic farro, pickled vegetables, goat's cheese, toasted almonds

Today's oysters, spiced gazpacho, chorizo vinaigrette, lemon

Black onyx hanger steak, 12-hour souvide, salsa verde



GRAZING PLATTERS TO SHARE

2 courses \$75 per person | 3 courses \$95 per person

All dishes served on platters to the middle of the table for guests to share

Complimentary Spanish Snacks served on arrival

1st COURSE

Spanish cured meats, tortilla, olives, salads, dips, crusty bread

2nd COURSE

Choice of two dishes below

Whole Sovereign lamb shoulder, roast tomato, preserved lemon, sherry, rosemary
or

Whole market fish, roast fennel, zucchini, olive oil, lemon
or

Fall apart, Free-range Barrowdale pork, smoked pimento and pepper crust, blue cheese butter
or

Rangers valley, pure Black Angus tomahawk, dry aged, 70 days, romesco *\$20 supplement*
or

The best paella, local tropical crayfish, scampi, prawns, mussels and market fish *\$20 supplement*

3rd COURSE

Choice of one of the dishes below

Selection of Spanish cheese, baby figs, membrillo, Barossa bark, crusty bread
or

Spanish sweets to share