



Eat, Share, Laugh... LIVE!

# Tapas

With an authentic selection of fresh Tapas and personalised packages, we offer the perfect solution for your celebration. Our selection is customisable to accommodate any dietary requirements for you and your guests.

## Tapas Pricing

1.5 serves per person

<b>Your choice of 3 Tapas</b>	<b>\$13.50 pp</b>
<b>Additional Tapas</b>	<b>\$4.50 pp</b>

# Tapas Menu

## On Crispy Bread (Gf Free Available)

**SMOKED SALMON** Dark rey toasted bread | spicy lemony avo cream | dill

**JAMON & TOMATE** Light toasted Catalan bread | fresh tomato | 12 months cured Spanish Serrano Ham

**MANCHEGO & TOMATE** Light toasted Catalan bread | fresh tomato | 9 months cured Spanish Manchego cheese (Veg)

**CHORIZO BITES** Authentic Spanish chorizo | chimichurri | char-grilled sourdough



## The Classics (Gf Free Available)

### ALBONDIGAS EN SALSA

Beef meatballs | garlic | tomato sauce

**TORTILLA DE PATATAS** Potatoes | onions | red capsicum | aioli (Veg)

**GAZPACHO ANDALUZ** Tomatoes | garlic | capsicum | cucumber | sherry vinegar (Veg)

**MELON & JAMON** Rockmelon | Spanish ham

## The Skewers (Gf Free)

**BROCHETAS DE POLLO** Marinated chicken | chilli | lemon | chipotle sauce

### CHARD-GRILLED SPICY LAMB

Chard grilled lamb | minted yogurt

**VEGETABLE BROCHETA** Grilled mushroom | Spanish onion | green zucchini | cherry tomato | mojo verde



# Tapas Menu



## The Croquetas (Gf Free Available)

all the croquetas are deep-fried

### CHORIZO CROQUETA

Fresh spicy chorizo | rich bechamel | tomato relish

**CHEESE CROQUETA** Mix Spanish cheeses | bread crumbs | home-made fig jam (Veg)

**CODFISH CROQUETA** Spanish codfish | creamy bechamel | garlic aioli



## The Empanadas (Gf Free Available) Empanadas are stuffed dough pockets

**EMPANADAS DE POLLO** Chicken | sundried tomato | onion | cheddar | ranch dressing

**CARNE EMPANADAS** Beef | onion | roasted capsicum | olives | egg | secret spice

**VEGETABLE EMPANADA** Fresh vegetable | onions | cheese



Proudly Managed by Bespoke Catering - Food Adventura - Eat, Share, Laugh.....LIVE!



# Grazing Tables

price per person



## SPANISH TABLE

\$16.90

Jamon serrano | chorizo de Pamplona | guindillas | olives | Manchego cheese | Cabra cheese in paprika | home-made jam | fresh fruit | selection of breads | crackers



## MEDITERRANEAN TABLE

\$12.90

Home-made beetroot dip | hummus | green tahini | fresh seasonal vegetable stick | spicy Moroccan olives | fresh tomatoes | herbs salsa | flatbread



## SEAFOOD TABLE

\$19.90

Fresh king prawns | aioli | smoked salmon | avocado dip | oysters | pickles | organic butter | Catalan bread

## CHEESE TABLE

\$16.90

Manchego aged 6 months | Cabra in paprika | triple cream brie | Spanish blue | home-made jam | nuts | dried & fresh fruit | crackers selection

## MIXED TABLE

\$15.90

Smoked ham | Jamon serrano | triple cream brie | hummus | fresh seasonal vegetable sticks | home-made jam | nuts | fresh fruits | bread & crackers selection (Gf available)