

## SHARE MENU

(20-60 Guests)

*Perfect for a standing or seated function*

*Select the dishes you wish from our tapas style menu (minimum \$38per person)*

(prices are per person)

### **Tapas**

Beetroot hummus | spiced pepitas | olive oil | chargrilled flat bread \$6 GFO VGN

Scallops | chipotle butter | chorizo | black caviar \$12 GF

Crispy Pork Belly | Korean BBQ sauce | coral lettuce | pickled vegetables \$8 GF

King Prawns | chilli | garlic | spring onions | crispy shallots \$10 GF

Wild Mushroom Arancini | rocket | parmesan \$7 V

Grilled halloumi | nigela seeds | spiced honey \$8.5 V GF

Mixed Warmed Olives | \$4 GF VGN

Calamari | bbq provencale | rocket salad | aioli \$7 GF

Miso Eggplant | mint yoghurt | baked radish & leeks | coriander | lemon \$9 GF VGNO

F flank Steak | Café De Paris 300g | \$14 GF

Market Fish | thai green curry sauce \$12 GF

Duck Fat Potatoes | truffle aioli \$5.5 GF

Chips | Aioli \$5 GF

Grilled Broccolini | buttered capers | parmesan \$6 GF V

### **Desserts**

Cherry ripe chocolate brownie | cherry ice cream | raspberry cream | chocolate shavings \$6.5

Mini coconut panacotta | raspberry coulis | almond crumble \$6.5 GF

Your cake served on a platter | seasonal berries | whipped cream \$5

## THE BAR

The Garden Bar & Kitchen is known for its array of exotic cocktails, craft beers and carefully selected wines. Please click this link to view our [drinks menu](#).