

Sharing Menu

Entrée

Kingfish Ceviche, Charred Corn, Lime, Coriander, Sweet Potato Chips

Roasted Beetroot, Buttermilk Ricotta, Kalamata Olive Vinaigrette and Shiso

"Vitello Tonnato" Thinly Sliced Wagyu Girello, Tuna Mayonnaise, Preserved Mackerel, Date and Caper Dressing

BBQ Octopus Salad, Creamed Corn, Capsicum Salsa, Rocket

Woodfired Pumpkin, Crispy Zucchini, Pepitas, Burnt Honey Dressing, Watercress

"Pascualina" Traditional Spinach, Cheese and Egg Pie

"Queso Fresco" Grilled Fresh Cheese, Green Peppers, Crushed Green Olive Chimichurri

Interim Course

Porteño "Chorizo" Pork, White Wine, Garlic, Paprika Sausage with Romesco Sauce

Porteño "Morcilla" Blood Sausage, Pickled Green Tomato, Lentils and Watercress

Mains

(V) Woodfired Pumpkin and Zucchini Cannelloni with Fresh Tomato Passata

BBQ Berkshire Pork Belly cooked over charcoal served with Chimichurri

Slow cooked Mirrool Creek Lamb Shoulder with Rosemary, Lemon and Garlic

"Rost Bif" Slow Grilled Grass Fed Sirloin

Charcoal BBQ Chicken with Lemon Paprika

Premium Mains

"Entraña" Grilled Wagyu Skirt Steak with Hand Cut Chimichurri – \$18 pp

"Cordero A La Cruz" Whole Lamb Cooked on the Cross over Iron Bark for 8 hours – \$25 pp

"Chanchito A La Cruz" Whole Pig Cooked on the Cross over Iron Bark for 8 hours – \$25 pp

Sides

Crispy Fried Brussel Sprouts, Lentil and Mint

Mixed Leaf Salad, Herb Dressing

Shaved Fennel Salad, Marinated Apricot and Olive Dressing

Grilled Broccoli with Almond Cream and Crispy Onions

Roasted Cauliflower, Romesco Sauce

Grilled Corn, Lime Butter, Marjoram, Manchego

Roast Potato with Garlic and Parsley

Zucchini & Pea Salad with Ricotta, Mint and Chili

Dessert

"Flan Mixto" Crème Caramel with Dulce De Leche and Cream

"Postre Chaja" Layered Sponge Cake, Peaches, Dulce De Leche and Almond Praline

Orange and Rosemary Cake, Chantilly Cream

Fresh Fruit Tart with Smoked Maple Cream

Flourless Chocolate Cake with Crème Fraiche



Sharing Packages



Package One

\$85pp

- Bread, olive oil & marinated olives
- 1 shared entrée
- 2 shared mains
- 2 shared sides
- 1 dessert individually plated

Package Two

\$105pp

- 3 light canapés
- Bread, olive oil & marinated olives
- 1 shared entrée
- 2 shared mains
- 3 shared sides
- 1 dessert individually plated

Package Three

\$125pp

- 4 light canapés
- Bread, olive oil & marinated olives
- 2 shared entrées
- 2 shared mains
- 3 shared sides
- 1 dessert individually plated

Add on to any option

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- Extra entrée dish – \$12 pp
- Interim course – \$7 pp
- Extra side dish – \$5 pp
- Extra (shared) dessert dish – \$10 pp
- Grazing table to start – \$20 pp
- Cheese to share – \$10 pp