

MENU

Canapés

Crostini with roasted peppers, mozzarella, basil oil
Toasted rye, blue cheese cream, walnut, William pear
Crispy bread, labneh, confit cherry tomato, za'atar

Oysters

Red wine vinegar and shallot vinaigrette
Tabasco - Jalapeño - Lime wedges

Starter

Sea bass ceviche, pomegranate, onion, chilli, lime, coriander, edible flowers
Octopus, potato, parsley, caper and celery salad
Prawns, smoked paprika aioli
Crudités, aioli
Anchovies, sourdough bread, nori lemon butter
Beetroot carpaccio, rocket, walnuts, mustard dressing
Wakame, toasted sesame

Main - Tacos

Slow cooked pork carnitas
Spiced roasted cauliflower
Blue corn tortillas
Guacamole
Pico de gallo
Pickled chillies - Pickled red onions
Red cabbage slaw
Fresh coriander
Coriander crema - Jalapeño sauce
Habanero sauce (dangerously spicy, watch out!)

Dessert

Mango, chilli and lime mini pavlovas

