

Tapas Platters

\$100.00 Each

Parmesan churros w. rosemary sea salt	50 pieces
Chargrilled chorizo w. chimichurri ●	50 pieces
Baked streaky bacon wrapped date, warm honey ☒ ●	25 pieces
Croquette of the day w. chilli tomato	20 pieces
Chargrilled chicken heart skewer w. sea salt crystals and fresh lime ☒ ●	25 pieces
Crunchy brik pastry cigar w. chicken, harissa, parsley, mint & shallots ●	20 pieces
Chargrilled lamb & queso halloumi skewer, rosemary oil ☒	20 pieces
Meatballs w. chorizo in romesco sauce ☒ ●	50 pieces
Sautéed field mushrooms w. feta, manzanilla sherry dressing ☒	20 pieces
Crisp fried calamari in spiced rice flour w. aioli ☒ ●	50 pieces
Tomato bread w. jamon	20 pieces
Toasted mustard seed blini w. avocado crème fraiche	25 pieces

bravo!



Selecting a Group Beverage Option

An **Inclusive Beverage Package** can be taken over a number of hours. This is guaranteed to be supplied continuously over the duration you have specified at a fixed price per person.*

Or, you can operate a **Bar Account** and nominate an amount you would like to spend for beverages, and also the range of beverages you wish to be served. These will be rung up on a 'dry till' to that value at current bar prices.

Silver Beverage Package, \$29.00 for Two Hours, \$10.00 per additional Hour

Beers

Monteiths Southern Pale Ale & BrisVegas Bitter Draught Beer, Corona Extra
Peroni Leggerra
Cascade Premium Light

Wines

House Sparkling, Sem Sauvignon Blanc and Shiraz

Mixed

Sangria Rojo and Sangria Blanco, the famous wine based Spanish Cocktail
Orange, Ginger and Mint Mocktail
Soft Drinks | Orange Juice | Bottled Water

Gold Beverage Package, \$40.00 for 2 Hours, \$15.00 per additional hour

Beers

Ambar 1900 Pale Ale | Pacifico Lager | Corona Extra
Montheiths Southern Pale Ale Draught Beer
Peroni Leggerra
Cascade Premium Light

Wines

Campo Viejo Brut Reserva Cava
Altozona Verdejo Sauvignon Blanc or Vavasour 'The Pass' Marlborough Sauvignon Blanc
La Purisima 'Estio' Rose
Zinio Tempranillo

Mixed

Sangria Rojo and Sangria Blanco, the famous wine based Spanish Cocktail
Orange, Ginger and Mint Mocktail
Soft Drinks | Orange Juice | Bottled Water

Add our Premium House Spirits to your Package,
\$12.00 for Two Hours, \$5.00 per additional Hour,
or if you prefer your Guests can purchase their own for \$5.00 each

*Please note: *We are obliged to point out that under the Liquor Act, alcohol can not be served to underage or intoxicated persons and notwithstanding that you may select a beverage package over a number of hours, we will not be able to continue to serve persons who in our opinion are unduly intoxicated. Proof of age will be required and all guests should be advised. May 2016*

A Night in Barcelona Bar & Tapas Package

\$100.00 per person, 3 hours, minimum 20 people.

To Eat

Croquette of the day w. chilli tomato

Chicken & chargrilled corn kofta w. harissa & preserved lemon ☒ ●

Baked streaky bacon wrapped date, warm honey ☒ ●

Chargrilled lamb & queso halloumi skewer, rosemary oil ☒

Crunchy brik pastry cigar w. chicken, harissa, parsley, mint & shallots

Meatballs w. chorizo in romesco sauce ☒ ●

Manchego & breadcrumb crusted zucchini batons w. aioli

Calamari, pimento dusted & fried, w. chipotle mayo

Montadito. Slow cooked smoked pork shoulder w. aioli & pickled zucchini on a soft bun

Seafood & chicken paella w. winter greens ☒ ●

To Drink

Montheiths Southern Pale Ale, & BrisVegas Bitter on tap

Ambar 1900 Pale Ale [Spain] & Peroni Leggera [Italy] bottles

Wines, Campo Viejo Cava, Campo Viejo Rioja, Altazona Verdejo Sauvignon Blanc

Sangria, Spain's famous wine punch with orange liqueur, red or white|

Tequila Squirt, *a delicious blend of Olmeca Tequila, sparkling grapefruit & lime shells*

Young Dumb, & Full of Rum, *Havana especial, Elderflower, lemon & apple juice*

Havana Rum, Bundaberg Rum, Wybrowora Vodka, Beefeater Gin,

Ballantines Scotch, & Jim Beam Bourbon

All manner of soft beverages

To Tango

DJ Mark Tee at the turntables to elevate the mood

May 2016

Set Menu

Bread plus Sides plus Plato \$40.00 per person

Bread plus Sides & 2 courses \$55.00 per person

Bread plus Sides & 3 courses \$70.00 per person

Minimum 6 persons

Bread to Share

Crusty pan w. chive, confit garlic & roast tomato butter

Tapas to Share

Baked streaky bacon wrapped date, warm honey ☒ ●

Croquette of the day w. chilli tomato

Crunchy brik pastry cigar w. chicken, harissa, parsley, mint & shallots ●

Sautéed field mushrooms w. rocket, roast pumpkin, & feta, manzanilla sherry dressing ☒

Plato, your choice

Pan roast chicken basted w. chimichurri, served w. buttered zucchini & potatoes bravas ☒

Moroccan spiced salmon w. potato & parsnip mash, broad beans, mint & jamon ☒

Slow roasted pork belly w. red cabbage, salted almonds, & potato gratin ☒

Chargrilled sirloin w. potato, serrano jamon, & rosemary gratin

Chicken, prawn, & chorizo paella w. winter vegetables ☒ ●

Sides to Share

Catalin style seared spinach w. garlic, pinenuts & raisins ☒

Brussel sprouts w. bacon sherry cream ☒

Dessert, your choice

Crema catalana w. almond biscuit

Churros w. bittersweet chocolate caramel sauce & raspberry compote ☒

Blueberry clafoutis w. vanilla bean ice-cream

Dark chocolate cigar w. strawberry coulis

Cheese plate w. toasted breads & quince paste

May 2016

Celebration Menu, \$35.00 per person

Perfect for Hen's and Birthday Parties

Begin with a drink at the bar,
Choose a Sangria, a Cosmo, or an icy cold draught beer.

To Start

Warm pan bread with roast tomato, garlic, and chive butter

Plato, Your Choice of

Moroccan spiced salmon w. parsnip mash, limed spinach & preserved lemon ☒

Slow roasted pork belly w. mexicali salsa & potato gratin ☒

Roast chicken w. chilli & pimento rub, buttered zucchini, potatoes bravas, capsicum & mint yoghurt ☒

Chargrilled sirloin, mixed leaf salad, beer batter fries, bearnaise ☒



Gluten Free



Dairy Free

Min Booking 8 people, maximum 20 people.
Available on Friday and Saturday subject to availability.

May 2016

Bachelor's Luncheon

\$50.00 per person, minimum 20 people

To Start

Warm pan bread w. tomato & confit garlic butter

Parmesan & rosemary churros

Grillé

Chargrilled Prime Sirloin, 350grams, w. potato, jamon, & rosemary gratin, rioja jus

Sides

Brussel sprouts w. bacon sherry cream

Seared spinach catalan style

Wine

A half bottle of Hedonist McLaren Vale Shiraz 2014

To Finish

Local farmhouse cheese, fruit, nuts, toasts



Day Delegate Package

Full Day \$70.00pp Half Day \$55.00pp

Our minimum charge is for 40 Guests.

Inclusions

Use of Venue

Microphone

65 inch LCD Screen

Notepads and Pens

Free Wi-Fi

Free On-Site Parking

On Arrival

Water, Orange Juice, Mints

Morning and Afternoon Tea

Ribbon Sandwiches, Muffins, Fruit Platters, Tea, Abrisca Coffee, Orange Juice

Luncheon

Brie stuffed chicken breast with mushroom risotto,

Sirloin steak with green pea mash and rosemary potatoes, or

Roast jap pumpkin and snowpea yellow curry with jasmine rice

Still and Sparkling Water.