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# IMMERSE YOURSELF IN COLORFUL CULTURES AND FIND YOUR TASTE BUDS AS YOU INDULGE IN OUR SPANISH TAPAS BUFFET

\$45 PER PERSON  
( MINIMUM 30 ADULTS)  
SERVED IN SPANISH  
EARTHENWARE  
-COOKED BY OUR CHEF

## COLD SPANISH RAW BAR

Salad of raw cucumber, tomato  
Marinated zucchini & pumpkin  
Chargrilled field mushroom  
BBQ corn salsa  
Tomato, coriander salsa  
Avocado puree

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Warm chorizo, spinach, cold prawn, pea, red onion salad

Roast beetroot, goat cheese, red onion, mixed leaf salad

Avocado, red onion, crumbled feta, cherry tomato salad

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Sriracha Aioli | Garlic Aioli | Chimmi churri

## TAPAS HOT

Croquette of ham, montego cheese  
Empanadilla of beef - small turnover  
Skewered chorizo, prawn, mushroom  
Fried squid with pepper maldon salt  
Herb flat bread - cut into triangles

## PAELLA

Choose 1 variety with a sofrito base

Chicken, chorizo, prawn, mushroom, parsley

Squid ink, fresh calamari, prawns, peas, roast capsicum

Green vegetables  
- pea, beans, broccoli, snow peas, spinach puree ( cream based)





## FUSION BANQUET "A"

School of cold prawns, beansprout salad  
Thai beef salad  
Sushi assorted - chefs selection  
Pickled ginger | Seaweed pickled coriander, soya chilli dressing  
Avocado, toasted coconut soya sauce Fried prawn chips

### SIDES

Vegetable spring rolls - large (2)  
Steamed chicken dim sims (3)

### HOT

Sweet sour pork, pineapple, shallots  
Beef in black bean sauce, stir fry, baby corn, capsicum, onion  
Sweet soya, sesame glazed jumbo chicken wings (gf)  
Steamed jasmine rice (gf)  
Stir fried Singapore noodles curry, bean sprouts , shallots, coriander

## FUSION BANQUET "B"

School of cold prawns, beansprout salad  
Thai beef salad  
Sushi assorted - chefs selection  
Pickled ginger | Seaweed pickled coriander, soya chilli dressing  
Avocado, toasted coconut soya sauce Fried prawn chips

### SIDES

Vegetable spring rolls - large (2)  
Steamed prawn gyoza (2)  
Chinese pork buns - mini (2)

### HOT

Stir fry szechuan beef, capsicum, baby corn, bean sprouts (gf)  
Char sui pork pieces, greens, fried tofu  
Honey lemon chicken fillet, shallots  
Coconut rice (gf)  
Sweet soya hokkien noodles, greens,mushroom

**\$30 - kids under 12 - 2 course  
Spaghetti napolitiana**

**Chicken schnitzel, fries and tomato sauce  
+ free bowl of ice cream**

## ASIAN FUSION BANQUET

**\$50 per person**

**BANQUET "A"**

**( minimum 40 adults)**

**served in chaffing dishes**

**fried prawn crackers**

**\$60 per person**

**BANQUET "B"**

**(minimum 40 adults)**

**served in chaffing dishes**

**fried prawn crackers**

**ADDITIONAL or REPLACE HOT ITEM**

**EXTRA \$8 per person**

- Satay chicken, home made peanut coconut
- Red thai chicken curry (gf)
- Massaman beef , potato curry (gf)
- Stir fry szechuan beef, capsicum, baby corn, bean sprouts (gf)
- Char sui pork pieces, greens, fried tofu
- Honey lemon chicken fillet, shallots
- Crispy chilli chicken with cashew, capsicum
- BBQ sweet chilli chicken thigh, cabbage (gf)
- Sweet sour pork, pineapple, shallots
- Teriyaki lamb, baby corn, capsicum, onion
- Soya, sesame glazed jumbo chicken wings
- Szechuan pepper fried squid, shallots
- Sweet n sour fish pieces, pineapple, shallots



## EUROPEAN BANQUET "A"

Chargrilled asparagus, shaved egg, parmesan  
Marinated chargrilled vegetables  
Thai beef salad  
Avocado, school prawns, red onion, kale salad

### SIDES

Semi dried tomatoes, marinated olives  
Fried ricotta stuffed zucchini flowers  
Stuffed bell peppers with goat cheese

### HOT

Honey glazed fish pieces with shallots  
Hungarian beef goulash  
Sweet soya, sesame glazed chicken wings  
Steamed jasmine rice (gf)  
Potato dauphnoise with grated cheese  
Steamed seasonal vegetables, herb olive oil  
Ricotta tortellini in a chicken mushroom cream

**\$30 - KIDS UNDER 12 - 2 COURSE**

Spaghetti napolitiana

Chicken schnitzel, fries and tomato sauce  
+ free bowl of ice cream

## EUROPEAN BANQUET "B"

Chargrilled asparagus, shaved egg, parmesan  
Marinated chargrilled vegetables  
Thai beef salad  
Avocado, chicken, red onion, crumbled feta, rocket salad

### SIDES

Semi dried tomatoes, marinated olives  
Fried ricotta stuffed zucchini flowers  
Stuffed bell peppers with goat cheese

### HOT

Chicken breast, hollandaise prawns, asparagus  
Sirloin medallion, baby spinach in a field mushroom cream  
Baked barramundi fillet (gf) ratatouille, saffron beurre blanc, rocket salad  
Ricotta ravioli with a chicken, capsicum, pesto  
Risotto with mixed mushroom, truffle oil, parmesan  
Steamed seasonal vegetables, herb olive oil

## EUROPEAN BANQUET

**\$50 per person**

### BANQUET "A"

( minimum 40 adults)

served in chaffing dishes

crusty garlic bread loaves

**\$60 per person**

### BANQUET "B"

(minimum 40 adults)

served in chaffing dishes

crusty garlic bread loaves

ADDITIONAL or REPLACE

HOT ITEMS

**EXTRA \$8 per person**

- Satay chicken, home made peanut coconut
- Rogan josh lamb curry (gf)
- Massaman beef , potato curry (gf)
- Beef stroganoff with mushrooms (gf)
- BBQ lamb riblets, Louisanna rub, corn ribs
- Honey lemon chicken fillet, shallots
- Crispy chilli chicken with cashew, capsicum
- BBQ sweet chilli chicken thigh, cabbage (gf)
- Pomegranate braised lamb, cous cous ragout
- Teriyaki lamb, baby corn, capsicum, onion
- Fritto misto - selection of squid, prawns, fish pieces, shallots