

MENUS

# Bites



Served your way.



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## **Menu 1 - Hors d'Oeuvres**

Barramundi ceviche, sweet cherry tomato  
Bleu cheese popover, wild mushroom slaw  
Chilled beet gazpacho, chevre espuma, hazelnut dust  
Japanese cucumber, house cedar smoked salmon, tobiko kewpie  
Seared duck breast, crisp leek, apple cranberry gelee

## **Menu 2 - Tapas**

Crab, gruyère and parsley tartlet  
Albondigas, roasted tomato, saffron  
Spiced beef empanadas  
Grilled lamb brochette, smoked tomato compote  
Roasted seasonal vegetable and truffle croquette  
Roasted tomato on the vine, balsamic glazed shallot

## **Menu 3 - Wine Tasting**

Fresh ciabatta, organic butter, Olivia olive oil  
Tea smoked almonds  
Fresh vegetable crudite with chickpea hummus, romesco, olive tapenade  
Smoked mozzarella, oven dried tomato flatbread  
Grass-fed lamb and beef Kofta meatball, tzatziki