 **Wedding Menu**  *$94 pp*

To Begin Amuse-bouche, the chef’s whim

Tapas to Share

Artichoke hearts (GF DF V VV) Marinated with fennel and garlic

Jamon Serrano (GF DF) Cured Spanish ham with toast and tomato olive oil

Gambas al ajillo (GF DF) Tiger prawns pan-fried & smothered in garlic & olive oil, hint of chilli

Croquetas (V) Mushroom & Parmesan cheese croquettes

Main

Chargrilled Fish of the Day (GF DF)

With salsa verde, sauteed vegetables & gourmet potatoes

Zarzuela de Mariscos – Seafood Casserole (DF) Fresh fish & seafood including a prawn, clams & mussels cooked in

a tomato sofrito with almond picada and slice of sourdough

Cordero Asado – Slow Roasted Lamb Shoulder (GF DF) *Subject to availability*\* Slow roasted Canterbury lamb shoulder served with freshly picked rosemary, red wine reduction, gourmet potatoes and seasonal vegetables

Pork Belly (GF on request)

With home glaze, date puree, cumin & saffron oil and saffron mash

Vegan Zarzuela (DF V VV)

Banana blossom, eggplant and kumara casserole with tomato sofrito & almond picada

Chargrilled Fillet of Angus Beef (GF) (DF on request)

180gm steak grilled medium-rare served with shallot & sherry butter, hand cut agria fries and seasonal vegetables

Vegetarian Paella (GF DF V) (VV *on request*)

Show-casing seasonal produce fresh from our garden

Dessert

Affogato (GF on request)

Vanilla bean ice cream served with a shot of espresso

Tarta de Santiago – Almond Tarte (GF) (DF on request)

The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela

dusted in icing sugar, with vanilla ice-cream & homemade whipped cream

Crema catalana (GF on request)

Traditional Spanish set custard with hints of lemon, vanilla & cinnamon, topped with caramelised sugar

Manchego Cheese (V) with selection of treats & crackers

(Please advise of any dietary requirements when booking so we can personalize to suit individual needs) GF - Gluten Free / DF -Dairy Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered

**\*Please pre-order the number of ‘Slow Roasted Lamb Shoulder’ at least 48 hours prior to ensure availability.**