

South American

\$89 PP

Salads

Quinoa, roast vegetable and pepita salad, toasted pumpkin seeds, citrus vinaigrette (V, GF)

Tomato, avocado and red onion ensalada, coriander, lime dressing (V, GF)

Charred corn, feta and herb salad, chilli, lime dressing (V)

Cold Selection

Ceviche of NSW market fish, lime, chilli, red onion, coriander, finger lime (GF)

South American cheese selection, honeycomb, quince paste, lavosh

Cured meats and condiments, chorizo, pickled vegetables, sourdough

Roasted capsicum and olive escabeche, garlic, herbs, olive oil (V, GF)

Seafood

Tiger prawns, selection of condiments

Sydney rock oysters, spicy tomato vinaigrette

Hot Dishes

Brazilian moqueca style fish, line caught NSW fish, coconut, capsicum, lime, Hunter Valley coriander

Smoky pollo a la brasa, free range Hunter Valley chicken, smoked paprika, cumin, olives, spicy citrus sauce

Peruvian spiced roast pumpkin and corn, Hunter Valley pumpkin, sweet corn, aji amarillo, citrus, native herbs (V, GF)

Slow roasted pork with achiote, orange and native peppercorn, Hunter Valley pork, citrus, caramelised glaze, coriander (GF)

Brazilian black beans and rice, citrus scented rice, black beans, garden herbs (GF)

Argentinian grass fed beef asado, Hunter Valley beef, flame roasted, chimichurri, parsley, oregano, garlic (GF)

Desserts

Dulce de leche tart, caramel filling, shortcrust pastry, cream (GF, V)

Chocolate, chilli and walnut brownies, dark chocolate, subtle chilli, walnuts (GF, V)

Fresh fruit platter (GF, V)

Chocolate fountain, dark chocolate, fresh fruit, marshmallows, sprinkles, chocolate shavings, crispy nuts (GF, V)

\$15 Per Person Addition

Chilli and garlic Australian prawns, lime, chimichurri butter, smoked paprika, Hunter Valley olive oil, grilled lemon, sourdough

