

# South American

**\$89 PP**

## Salads

### **Quinoa, Roast Vegetable and Pepita Salad (V, GF)**

Toasted pumpkin seeds with citrus vinaigrette

### **Tomato, Avocado and Red Onion Ensalada (V, GF)**

Served with a coriander and lime dressing

### **Charred Corn, Feta and Herb Salad (V)**

Served with a chili-lime dressing

## Cold Selection

### **Ceviche of NSW Market Fish (GF)**

Citrus cured fish with lime, chilli, red onion, coriander and finger lime

### **South American Cheese Selection (V)**

Served alongside honeycomb, quince paste and lavosh

### **Cured Meats and Condiments**

Served alongside chorizo, pickled vegetables and sourdough

### **Roasted Capsicum and Olive Escabeche (V, GF)**

Marinated capsicum olives, garlic and herbs in local olive oil

## Seafood

### **Tiger Prawns**

Selection of condiments

### **Sydney Rock Oysters**

Served with a spicy tomato vinaigrette

## Hot Dishes

### **Brazilian Moqueca Style Fish (GF)**

Line caught NSW fish, coconut milk, tomato, capsicum, lime, Hunter Valley coriander and spring onion

### **Smoky Pollo a la Brasa (GF)**

Free range Hunter Valley chicken, smoked paprika, cumin, olives with a spicy citrus sauce

### **Peruvian Spiced Roast Pumpkin & Corn (V, GF)**

Hunter Valley pumpkin, sweet corn, aji amarillo spice blend, citrus and native herbs

### **Slow Roasted Pork with Achiote, Orange and Native Pepperberry (GF)**

Hunter Valley pork shoulder, caramelised citrus glaze and coriander

### **Brazilian Black Beans and Rice (GF)**

Citrus scented rice, black beans and garden herbs

### **Argentinian Grass Fed Beef Asado (GF)**

Hunter Valley beef, flame roasted with chimichurri, parsley, oregano and garlic

## Desserts

### **Dulce de Leche Tart (GF, V)**

Shortcrust pastry with caramel filling and cream

### **Chocolate, chilli and walnut brownies (GF, V)**

Dark chocolate with a subtle chilli kick and walnuts

### **Fresh Fruit Platter (GF, V)**

### **Chocolate Fountain (GF, V)**

Dark chocolate, fresh fruit, marshmallows, sprinkles, chocolate shavings and crispy nuts

### **\$15 Per Person Addition**

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

