

# wedding

mt zero olives & spiced almonds

chilled watermelon, meredith feta, tapenade

tomato & basil bruschetta, cannellini bean, rich glen evoo

huon salmon tartare, verjus, baby capers, dill

roast pumpkin & spinach tart, gorgonzola dolce, pinenut

potato tortilla, piquillo pepper, chorizo, aioli

thai chicken satay, peanut sauce

harissa spiced lamb meatballs, coriander, tahini sauce

pork taco, black bean, pico de gallo, jalepeno

(approximately 15 pieces per person)

\$55



cockn bull  
boutique hotel