

SIT DOWN MENU

Inclusions

Exclusive use of inside the venue
(minimum 30 guests)
5 hour function

Tapas of corn chips,
Pico de Gallo, habanero and
guacamole served on tables

Area for dancing

Latin music playlist (Salsa,
Bachata, Merengue, Cumbia)

Optional add ons

40 minute
Bachata Dance class
\$10 per person

DJ
4 hour function - \$400

Pricing

Two courses
1 entree + 1 main
\$50 per person

50/50 option
choice of 2 mains + 2 entrees
\$60 per person

Dessert
1 dessert add \$10 per person

50/50 option
choice of 2 desserts
add \$15 per person

Entrees

Ceviche leche de tigre

Fresh market fish marinated in lime and spices to our Chef's special recipe

Tostones

Fresh plantain banana twice-fried, topped with homemade chorizo, market fresh octopus, chipotle aioli and Pico de Gallo

Choclo

Caribbean-inspired BBQ corn ribs with bean paste and coriander lime aioli

Arepititas con Camarones

Homemade corn bread filled with fresh Australian prawns, cooked in garlic butter and cilantro

Mains

Pescado al curry

Fresh Australian barramundi served with a Venezuelan curry sauce with fresh asparagus

Pollo al Ron

Citrus marinated, par-boned chicken Maryland, roasted to perfection and glazed with honey and spiced rum

Costillas de cerdo

Dominican-style BBQ pork ribs marinated in soy, oregano and adobo, slow cooked then finished with BBQ sauce and fresh lime

Mejilla de res

Slow cooked beef cheeks with chipotle adobo and root vegetables on a low heat to maximise tenderness

Sides

included with mains

Mofongo

Steamed rice

Roasted chat potato (served in bowls on tables)

Salad (served in bowls on tables)

Desserts

Horchata panacotta y Guayaba

Rice milk and coconut pudding with compote of guava

Alfajor de dulce de leche

Homemade caramel, sandwiched between choc orange shortbreads, coated with chocolate

Flan de queso

Homemade cheesecake with bitter caramel and vanilla bean ice cream

