

SEAGRASS

LONG POINT



SUNDAY SOIREES MENU

Menu changed weekly | Tapas | \$48pp

TAPAS

House Flat Bread

Corn and Yellow Split Pea Dip
topped with avocado salsa and semi sundried tomato

Herbed Baked Ricotta
and chilli jam

Farmhouse Terrine
with spiced pear chutney

Garlic Calamari Frito
with lemon aioli

Chorizo
with cherry tomato and
black-eyed beans chimichurri

Pulled Lamb
and rosemary croquettes

Smoked Ham Hock Arancini Balls
with seeded mustard mayo

Garlic Chicken Pinchos

Smoky albondigas, (Spanish Meatballs)
on risoni

Patatas Bravas

All special diets catered for.
Please advise in booking notes when booking online

THE FIRST
SANGRIA
IS ON US!