

OLE TAPAS BAR HAWTHORNE

VALENTINES MENU 2018

\$89PP, 7 COURSES + 2 HOUR BEVERAGE PACKAGE

FOOD

OYSTERS: FRESHLY SHUCKED OYSTER, CHIVES AND MARACUYA DRESSING
MORETON BAY BUG: GOAT CHEESE MOUSSE , JAMON IBERICO, ORANGE DRESSING
GRILLED OCTOPUS: CONFIT POTATOES, SWEET CAPSICUM PUREE, CHORIZO DUST, CHILLI DRESSING
TOMATO SALAD: HEIRLOOM TOMATOES, CARAMELIZED ONION, GOAT ´S CURD
EMPANADAS: BEEF EMPANADAS, ALIOLI, CHIMICHURRI
EL CERDO: BANGALOW PORK, ROASTED GRAPES, PEDRO XIMENEZ JUS
CHURROS: HOME MADE CHURROS , SPANISH CARAMEL AND CHOCOLATE

DRINKS PACKAGE

JUGS OF RED OR WHITE SANGRIA
GRAN ZINIO - BRUT CAVA , URUNUELA, SPAIN
OLE BIANCO – SAUVIGNON BLANC, MT BARKER, WA
EL DESPERADO, PINOT GRIS, ADELAIDE HILL, SA
OLE TINTO – TEMPRANILLO, MT BARKER, WA
FIRST DROP ´MATADOR´ – GARNACHA, SA
AMBAR ESPECIAL – ZARAGOZA, SPAIN
COOPERS PREMIUM LIGHT
CORONA - MEXICO CITY, MEXICO
SOFT DRINK OR ORANGE JUICE