

MEXICAN DEGUSTATION

FRIDAY 26TH OCTOBER 15 COURSES

\$65 PP 1 \$25 WINE MATCHING

STARTERS

Cranberry and Avocado salsa served with Mexican cheddar and tomato Pastry sticks

**Tequila Orange Grilled Prawn
Served with lime cilantro rice**

Mexican Meatball served with a spicy tomato and matcha sauce

ENTREE

**Grilled sweet corn on the cob
Drizzled with butter and sprinkled with crumbly cotija cheese and cayenne pepper and chilli salt. Topped with chopped fresh coriander and served with lime wedges.**

MAINS

Grilled barramundi topped with heirloom tomato pico de Gallo Mexican salsa and served with a Mexican cannellini bean salad of lime and haloumi

Mexican honey lime grilled chicken served with a Mexican cauliflower rice of tomato, bell pepper and avocado

DESSERT

**Chocolate stuffed mini churros
Served in a velvety chilli chocolate dipping sauce and alongside a no churn margarita icecream with lime and tequila.**

