

MR. JOE

FEED ME

2 SMALL 2 LARGE
FOR 2 PEOPLE

WE WILL SERVE UP MR JOE'S
FAVOURITE DISHES

\$39 PER PERSON

MINIMUM OF 2 GUESTS

ALL MUST PARTICIPATE

TAPAS

Roasted Eggplant Confit tomato, cherry tomato, gruyère	VG VEO GF	12
Roasted Mushroom Chilli flake, white wine, paprika	VG VEO GF	13
Potato Egg Tortilla Zucchini and snow pea tendrils	VG GF	14
Prosciutto Bruschetta Basil, cherry tomato, balsamic glaze	VEO	14 (2pcs)
Stuffed Horn Pepper Romesco, chilli flake, gruyère	VEO GF	12
Charred Calamari Romesco, zucchini salad	GF	14
Smoky Prawns Tomato, chilli flake, crayfish oil	GF	16
Pinchos Morunos Pork Skewer Ras el hanout	GF	14 (2pcs)
Grilled Chorizo White wine and apple cider	GF	15
Smoky Spanish Meatball Marinara Sauce, paprika	GF	15
Peri Peri Chicken Grilled stone vegetables	GF	14
Grilled Sardine Cherry tomato, stone vegetables	GFO	14
Duck Liver Parfait Fig chutney on toast		15 (4pcs)

LARGER

Seafood Stew Almond, saffron, shellfish, market fish	GF	32
Crispy Pork Knuckle Mashed potato, gravy	GF	30
Stuffed Eggplant Roll Halloumi, mozzarella, marinara with beef	VGO GF	28
Beef Stew With Red Wine Mashed potato, green pea	GF	32
Braised Lamb Shank Red wine, mashed potato, green pea	GF	32
Grass Fed Rump 200g chimichurri,, warm vegetables salad	GF	32

PAELLA

Approx. 30 minutes preparation

Chicken Paella Smoky chorizo, saffron	GF	20
Vegetable Paella Stone vegetables, artichoke, saffron	VE GF	20
Seafood Paella Shellfish, crayfish oil, saffron	GF	23

|VG| VEGETARIAN |VE| VEGAN |VEO| VEGAN ON REQUEST
|VGO| VEGETARIAN ON REQUEST |GF| GLUTEN FRIENDLY
|GFO| GLUTEN FRIENDLY ON REQUEST

SIDES & DESSERTS

White Sourdough Balsamic glaze, olive oil		6
Burnt Basque Cheesecake Creme Catalane Berry	GF	12

90 MINUTES
FREE-FLOW OPTION

COCKTAILS

\$39 PER PERSON

Mojito, Margarita,
Cosmopolitan, Espresso
Martini, Mimosa