



# COCO'S CANTINA

**SUMMER FEAST - sample menu**  
*cooked alfresco over coals and smoke*

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## Grazing table

- Charcuterie boards
- Giardiniera pickles
- Cheese selection
- Chicken liver parfait with onion agrodolce
- Babaganoush & Muhummara
- Marinated olives
- Bread

## Canapès

- Spiced eggplant dip
- Te Matuku Oysters, finger lime & mint
  - Charcoal roasted fish spadino
  - Polenta chips, comnfit garlic aioli
  - Seasonal arancini

## Mains

- Lamb shoulder on the BBQ
- Smoked fish: hot & cold smoked
- Roast whole eggplants over the char, torn up with herbs & garlic (vegan)
- Tuscan roast new potatoes
- Caper & gerkin potato salad
- Heirlook tomato, Sicilian olive & basil
- Giant radicchio, fennel & herb salad
- Condiments

## Pudding

we encourage clients to do somerging fun like an ice cream cart, tasting tables or Mother-In-Law's pavlova!

## Post-pudding

Leftovers served with lots of bread rolls

## Late night snack

- talk to us about Tuckshop Pies

- Dietary requirements are catered for separately, just let us know

