



# BAR PATRÓN

## Group Dining Menus

Our banquet menu is designed for the table to share. Please let us know in advance if there are any dietary requirements, we will cater for these guests on the day with individual substitute dishes.

### **\$85 PER PERSON BANQUET MENU**

#### *Starters to share*

##### **CLASSIC GUACAMOLE**

Toasted cashew, Morita oil, coriander, corn chips **GF, V, VG, DF**

##### **SCALLOP CEVICHE**

Burnt pineapple, tequila leche de tigre, jalapeño, avocado **GF, DF**

##### **PORK CARNITAS TOSTADITA**

Tostada, avocado salsa, queso fresco, coriander **GF**

##### **CHICKEN TACOS**

Black molē, tatemada crema, crushed cashew

#### *Mains to share*

##### **600G PORTORO BLACK ANGUS RIB EYE MB4+**

Epazote chimichurri & aged Molē

##### **ROAST BUTTERNUT PUMPKIN**

Salsa ahogada, roasted cashew, agave, coriander **DF, V, VG**

#### **ACCOMPANIMENTS**

##### **POTATO REVOLCADAS**

Crisp potato, dried chilli, mojo de ajo, habanero **V, VG**

##### **REFRIED BEANS**

Caramelised onions, queso fresco, coriander **GF**

#### *Dessert*

##### **PATRON PAVLOVA**

Meringue, seasonal fruit, lime curd, chantilly **V**