

IBERIA

COLD CANAPES

Goats cheese on toast, onion jam, rosemary salt

Escabeche mussel, orange + fennel salsa, aioli, potato chip

House smoked salmon tostada, cream cheese, onion, pickled guindilla

Street canolli - barbecued sweet corn, whipped feta, lime + coriander in a tortilla case

Freshly shucked oyster, pickled celeriac, chile de arbol oil

House made stracciatella cheese + tomato tartlet

Steak tartare, potato chip, shallot, herb, cured yolk

Peri Peri chicken tea sandwich, mayo, chives

Smashed avocado, pumpkin tortilla chip, crema + crunchy seeds

'Prawn Cocktail' - poached tiger prawn, ancho chile + pineapple salsa, mayo, blue corn tortilla chip

HOT CANAPES

Cauliflower + cheddar croquette

Black bean + ricotta empanada, chimichurri

Fried cornmeal empanada, shredded beef, tomatillo salsa, queso fresco

House made falafel, hummus, pickles + parsley

Mini beef brisket pie, topped with root vegetable puree

Corn Dog - masa battered house made sausage, lime, mustard

Boneless chicken wing tostada, salsa macha, avocado, pickled celery

Pork belly taco, curtido, pineapple, salsa de arbol, house made tortilla

Lamb and fennel sausage roll, tomato relish

House made chorizo, cauliflower fritter, romesco, green olive

MORE SUBSTANTIAL

Mini wagyu cheeseburger, mustard, house made pickles + sauce, milk bun

Herb crumbed chicken tender, chips + aioli

Battered market fish, chips + yoghurt tartare

House made falafel, mini pita pocket, lettuce, tabouleh + tahini sauce

Roast pumpkin salad- black lentils, spinach, radish, onion, crispy chickpeas + lemon dressing

THE FINE PRINT

- We require a \$1000 minimum spend for functions at our venue or if you require us to come to your specified venue to cater. This minimum spend covers staff to work your event, preparation, crockery, cutlery and glassware, delivery and transport within Geelong, and cleaning costs. The exception to this minimum spend is corporate, grazing tables and delivered or pick-up dessert catering (i.e. whole cakes etc). Please contact our Catering Manager for a personalised quote.
- Our whole space has a capacity of 100 people and is available to be hired from 4pm every day. Our smaller private function space has a capacity of 20 people and is available at any time of day, at a \$500 minimum.
- For corporate catering, grazing tables and delivered dessert catering including cakes, please contact our Catering Manager for a quote.
- House Iberia Catering is dedicated to providing exceptional standards for clients with dietary restrictions. However, as our kitchen is not an allergy-free environment, we cannot guarantee that food is completely allergy-free. This includes but is not limited to allergies concerning: Gluten, Wheat, Dairy, Egg, Fish, Seeds, Chicken, Nuts and Berries. We require written notice of guests with food allergies, so we can best cater to them safely. House Iberia Catering does not accept responsibility for illness caused by consuming catered food.
- Our catering is delivered or served at our chef's specified temperature, in accordance with the current Food Safety Act. As such, we recommend consuming hot food immediately, or food left at room temperature within two hours of delivery/serving. House

Iberia Catering strongly discourages re-heating hot food that has cooled down. If food served/delivered at room temperature is not to be consumed immediately, we strongly recommend refrigerating food before serving. House Iberia does not accept responsibility for any illness caused by food consumed after or outside of these recommended timeframes.

- House Iberia Catering is committed to reducing our carbon footprint as much as possible. We use biodegradable and eco friendly packaging and procedures for our delivered goods. We use the highest quality, ethical ingredients especially regarding meat and seafood. Where possible, we use local produce to support and promote growers in our region, and reduce our environmental impact.
- We require a 25% deposit of your estimated quote paid in full within 7 business days of booking your event. This is to guarantee our services on your specified date. If you need to cancel or alter your booking, we will refund your deposit if email or verbal notice is given to our Catering Manager no later than 14 days before your scheduled event.
- On the day of or after your event, our Catering Manager will send you a finalised quote via email, for which payment is required in full within 7 business days.
- For any and all inquiries regarding specialised quotes, payment, or general interest, please contact our Catering Manager- Tessa on 0417348381 or at catering@houseiberia.com.au