

— *house* —

IBERIA

ENTREES

Freshly shucked oyster, cucumber dressing, chile de arbol oil

House smoked salmon, blini, yoghurt tartare

Crumbed sardines, whipped ricotta, pickled onion + guanciale

Steak tartare, potato chips, shallot, pickled green tomato, cured yolk

Ancho chile fried chicken, lime

Pork and chicken liver terrine, bread + butter pickles

Buratta, beans, mint + walnuts

Spanish potato omelette, caramelised leek + manchego

MAINS

Market fish, tomato salt, herbed rice + peas

Pork belly, chicharron, shredded cabbage, pickled plum

Roast beef rump, mushroom duxelles, glazed carrots + beef sauce

Roast free range chicken, ancho chile butter, oregano, roast zucchini + pangratto

Free range lamb shoulder, strained yoghurt, grain salad

SIDES

Boiled potatoes, cultured butter + chives

Green beans, anchovy + manchego

Iceberg, radish, cucumber + sesame salad

Tomato, pickled onion, basil, olive + ricotta salad

Grain + herb salad

SWEETS

Lemon tart, cultured cream

Mini donut with house made jam

Chocolate + ancho chile brownie

Dulce de leche cheesecake, candied walnuts

Banana ice-cream, cajeta, strawberries + cream, chopped nuts

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