

# emmilou

tapas | cocktails | lounge

ABN: 17 107 251 909

413 Bourke Street Surry Hills 2010

phone: 9360 6891

web: [www.emmilou.com.au](http://www.emmilou.com.au)

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## *\$25p /p Cocktail Party Menu*

*This menu is designed to be shared by the entire party for the evening*

*§-§-§*

### **Almedras Picante**

Spicy Almonds

### **Croquetas**

Rosemary and Parmesan Croquettes with Truffle Mayonaise

### **Antipasto Español**

Crusty Sourdough, Fennel Salami, Marinated Eggplant and Olives

### **Pulpo con Ajo**

Crispy Baby Octopus, Roast Garlic Salsa and 'Alioli'

### **Patatas Bravas**

Twice Cooked Chat Potatoes with Rosemary and 'Alioli'

### **Chorizo Pinchos**

Warm Chorizo Skewers with Confit Tomatoes

*More Vegetarian Options Easily Available Upon Request*

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## *\$35p /p Cocktail Party Menu*

*This menu is designed to be shared by the entire party for the evening*

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### **Pan Fresco con Aceitunas**

House Made Herb & Parmesan Bread with Manzanillo Olive Salsa

### **Pulpo con Ajo**

Crispy Baby Octopus, Roast Garlic Salsa and 'Alioli'

### **Salmón Negro**

Blackened Salmon Fillet Pieces with Fried Beetroot and Oyster Cream

### **Croquetas del Jamon**

Ham Hock Croquette's with House Made Tomato Chutney

### **Bocodillo de Lomo**

Warm "Ham & Cheese Toastie"- fennel and garlic salami

### **Albodingas**

Wagyu Meat Balls with Warm Tomato Chutney

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## *\$45p / p Cocktail Party Menu*

*This menu is designed to be shared by the entire party for the evening*

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### **Bacalao y Alioli**

Crispy Salt Cod Croquettes with Pumpkin Aioli

### **Antipasto Español**

Crusty Sourdough, Fennel Salami, Marinated Eggplant and Olives

### **Pimiento y Queso de Cabra**

Stuffed Piquillo Peppers with Goats Cheese and Truffle Honey

### **Patatas Bravas**

Twice Cooked Chat Potatoes with Spiced Chorizo

### **Ventre de Cerdo**

Crispy Pork Belly with Red Pepper and Pine Nut Salsa

### **Cordero Asado**

Roast Lamb Racks with a Raisin and Pedro Ximinez Glaze

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*More Vegetarian Options Easily Available Upon Request*