

s u b s o l o

Set Menu Options – 10 Guests or More

Degustation Set Menu - A \$40 p/p

Roasted Olives
*
Piquillo Peppers filled
with Goats Cheese &
Roasted Pinenuts
*
Crumbed Meatballs
with Melting
Manchego Cheese
centres on Romesco
*
Paella de Valencia
with Chicken, Chorizo
& Seafood
*
Crema Catalana
with Bruleéd Crust
*
Coffee / Tea

With 3 Spanish Wines = \$60 p/p

Viura
Tempranillo
Moscatel
(100ml)

Set Menu - A
\$40 p/p
Only available in the
Tapas Bar

Degustation Set Menu - 1 \$55 p/p

Roasted Olives
*
Jamon Serrano
*
Bacalao Salt Cod
Croquettes on Aioli
*
Piquillo Peppers filled
with Goats Cheese &
Roasted Pinenuts
*
BBQ Lamb Cutlets
& Minted Fig Salsa
on Chickpea Puree
*
Portuguese Chicken
& Salted Rump Steak
Espetada Grills
*
Crema Catalana
with Bruleéd Crust
*
Coffee / Tea

With 4 Spanish Wines = \$80 p/p

Viura
Rosado
Tempranillo
Moscatel
(100 ml)

* + Paella de Valencia add \$10 p/p

Degustation Set Menu - 2 \$75 p/p

Roasted Olives
*
Jamon Serrano
*
Bacalao Salt Cod
Croquettes on Aioli
*
Piquillo Peppers filled
with Goats Cheese &
Roasted Pinenuts
*
Pan-fried Pork
Chorizo & Spanish
Onions with Apple &
Cucumber Yoghurt
*
Crumbed Meatballs
with Melting
Manchego Cheese
centres on Romesco
*
BBQ Lamb Cutlets
& Minted Fig Salsa
on Chickpea Puree
*
Portuguese Chicken
& Salted Rump Steak
Espetada Grills
*
Churros Doughnuts
filled with Dulce de
Leite & Ice Cream
*
Coffee / Tea

With 5 Spanish Wines = \$105 p/p

Viura
Rosado
Garnacha
Tempranillo
Moscatel
(100ml)

* + Paella de Valencia add \$10 p/p

Please Note:

A 10% Service Charge applies to all functions of
10 guests or more.

Service Charge includes all surcharges and
Gratuities.