



## Set Menu 1

\$52 pp

### Matching wines

3 Matching Spanish Wines \$20 p/person

4 Matching Spanish Wines \$25 p/person

5 Matching Spanish Wines \$30 p/person

### On arrival

House sourdough with pressed virgin olive oil, roasted medley of mediterranean olives and pimentón almonds

### Entrees

Paprika dusted salt & pepper squid with guindillas, braised Spanish onion and smoked sofrito

Grain-fed beef meatballs with melting manchego cheese, fresh herbs and crunchy almond and red capsicum romesco

Mushrooms sautéed with organic garlic, Spanish albariño, Cyprian haloumi, piquillo peppers and baby spinach

### Mains

Specialty 'Espetada' Grills

*(Giant skewers straight off our Charcoal Rotisserie to your table)*

Succulent free range chicken fillet with spicy house peri-peri

Grain-fed rump cap with rock salt crust and chimichuri

Pimentón beer battered chips & spanish garden salad

### Desserts

Spanish churros filled with dulce de leche, dark callebaut chocolate sauce & vanilla ice cream

Add any Paella for an additional \$10 per person  
Chicken & Chorizo / Seafood / Valenciana / Vegetarian



## Set Menu 2

\$65.00 pp

### Matching wines

3 Matching Spanish Wines \$20 p/person

4 Matching Spanish Wines \$25 p/person

5 Matching Spanish Wines \$30 p/person

### On arrival

House sourdough with pressed virgin olive oil, roasted medley of mediterranean olives and pimentón almonds

### Entrees

Warm lamb shoulder salad with fresh mint, marinated figs & pomegranate molasses

Paprika dusted salt & pepper squid with guindillas, braised Spanish onion and smoked sofrito

Crispy slow cooked pork belly with pickled red cabbage and calvados apples & jerez

### Mains

Specialty 'Espetada' Grills

*(Giant skewers straight off our Charcoal Rotisserie to your table)*

Succulent free range chicken fillet with spicy house peri-peri

Grain-fed rump cap with rock salt crust and chimichuri

Pimentón beer battered chips & Spanish garden salad

### Dessert

Spanish churros filled with dulce de leche, dark callebaut chocolate sauce & vanilla ice cream

Add any Paella for an additional \$10 per person  
Chicken & Chorizo / Seafood / Valenciana / Vegetarian



## Set Menu 3

\$75.00 pp

### Matching wines

3 Matching Spanish Wines \$20 p/person

4 Matching Spanish Wines \$25 p/person

5 Matching Spanish Wines \$30 p/person

### On arrival

Spanish Deli Board (Jamon, Salami, Manchego & Pickles)

### Entrees

Baked Piquillo Peppers filled with Fennel & Lamb Ragout

Cheesy Manchego Croquettes with Allioli

Crispy slow cooked pork belly with pickled red cabbage and calvados apples & jerez

### Mains

*Specialty 'Espetada' Grills*

*(Giant skewers straight off our Charcoal Rotisserie to your table)*

Succulent free range chicken fillet with spicy house peri-peri

Grain-fed rump cap with rock salt crust and chimichuri

Pimentón beer battered chips & Spanish garden salad

### Dessert

Spanish churros filled with dulce de leche, dark callebaut chocolate sauce & vanilla ice cream

Add any Paella for an additional \$10 per person

Chicken & Chorizo / Seafood / Valenciana / Vegetaria