

SET MENU 1 Deluxe - \$99 pp

ROCK OYSTERS

Caviar, Citrus Trilogy

EMBUTIDOS

Charcuteria, Olives, Sour Dough, Olive Oil

KING FISH

Ajo Blanco, Malagueño, Blood Orange, Basil

IBERICO CROQUETTES

Jamon Iberico, Veloute, Panko

DUCK CANNELLONI

King Brown Mushrooms, Beurre Blanc

ORGANIC EGGPLANT

Miso, Goat Cheese, Lime Zest

KING PRAWNS

Garlic, Chilli, Fino

CHEFS SELECTION ROTISEREE GRILLS

Premium Meat Cuts, Seasonal Sides

ADD CHICKEN & PORK PAELLA + \$17 pp (Max 30 guests)

ADD SEAFOOD PAELLA + \$20 pp (Max 30 guests)

CREMA CATALANA

Brulee, Raspberry Crème

Vegetarian & Gluten Free options available

s u b s o l o

Chef Oscar Ballesteros
Barcelona, Catalunya

SET MENU 2 Premium - \$79 pp

EMBUTIDOS

Charcuteria, Olives, Sour Dough, Olive Oil

KING FISH

Ajo Blanco, Malagueño, Blood Orange, Basil

IBERICO CROQUETTES

Jamon Iberico, Veloute, Panko

DUCK CANNELLONI

King Brown Mushrooms, Beurre Blanc

ORGANIC EGGPLANT

Miso, Goat Cheese, Lime Zest

CHEFS SELECTION ROTISEREE GRILLS

Premium Meat Cuts, Seasonal Sides

ADD CHICKEN & PAELLA + \$17 pp (Max 30 guests)

ADD SEAFOOD PAELLA + \$20 pp (Max 30 guests)

CREMA CATALANA

Brulee, Raspberry Crème

Vegetarian & Gluten Free options available

s u b s o l o

Chef Oscar Ballesteros
Barcelona, Catalunya

SET MENU 3 Festive - \$69 pp

EMBUTIDOS

Charcuteria, Olives, Sour Dough, Olive Oil

KING FISH

Ajo Blanco, Malagueño, Blood Orange, Basil

IBERICO CROQUETTES

Jamon Iberico, Veloute, Panko

ORGANIC EGGPLANT

Miso, Goat Cheese, Lime Zest

CHEFS SELECTION ROTISEREE GRILLS

Premium Meat Cuts, Seasonal Sides

ADD CHICKEN & PORK PAELLA + \$17 pp (Max 30 guests)

ADD SEAFOOD PAELLA + \$20 pp (Max 30 guests)

CREMA CATALANA

Brulee, Raspberry Crème

Vegetarian & Gluten Free options available

s u b s o l o

Chef Oscar Ballesteros
Barcelona, Catalunya

SET MENU 4 Standard - \$59 pp (Maximum 30 guests)

EMBUTIDOS

Charcuteria, Olives, Sour Dough, Olive Oil

KING FISH

Ajo Blanco, Malagueño, Blood Orange, Basil

IBERICO CROQUETTES

Jamon Iberico, Veloute, Panko

ORGANIC EGGPLANT

Miso, Goat Cheese, Lime Zest

CHICKEN & PORK PAELLA

or

SEAFOOD PAELLA + \$20 pp

or

(HALF & HALF + \$10 pp)

CREMA CATALANA

Brulee, Raspberry Crème

Vegetarian & Gluten Free options available

Also available for your function

Private Dining Areas – Minimum 15 guests (Minimum consumption charges apply)

Exclusive Venue Hire – Complimentary Venue Inspection & Menu Tasting included

Arrival Canape Package – Signature Subsolo Canapes served on arrival in our exclusive cocktail bar with your pre-dinner drinks (tailored to your taste and budget)

Beverage Packages - International Beers, Premium Red & White Wines, Soft Drinks
2 hours \$35 pp, 3 hours \$45 pp, 3.5 hours \$50 pp, 4 hours \$55 pp

Sub Sangria Cocktails on arrival – Set the tone with a famous Sub-Sangria on arrival for only \$10 each

Run a Bar Tab and pay on consumption. Choose your wines in advance. Tailor or restrict your bar tab to include or exclude certain drinks (ie spirits, shots, cocktails)

BYO Celebration Cakes are welcome at \$8 per guest for plates, cutlery & service

Function booking conditions

Subsolo Set Menus are available for all functions of 8 or more guests.

Each dish is designed to share between 3 to 4 people.

For groups less than 8 guests please refer to our daily Tasting Menu or A'la Carte Menu.

All group bookings are to be made via email on our [website booking form](#) and can be secured by completing and returning the booking form that we will send to you upon receiving your booking.

Menus are subject to change due to the availability of produce on the day. Any unavailable dish will be replaced with another of similar value.

Other menu items can be added subject to approval and will be charged at the menu price.

We cater to most dietary needs and our best care will be taken, however, Subsolo and its Management assume absolutely no responsibility for any allergic reactions to our food.

Final numbers of guests must be advised by phone or email on the day before 11.00am for lunch-time reservations or 4pm for dinner reservations. Confirmed guest numbers will be catered to and charged for. Any booking deposits are non-refundable if booking is cancelled by the client.