

## FUNCTION MENUS

### **SET MENU** - refer to pg 2

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Menu 1 - Main & Dessert or Cheese.....	45.00pp
Menu 2 - Tapas & Main.....	55.00pp
Menu 3 - Tapas, Main & Dessert or Cheese.....	65.00pp
Menu 4 - Tapas, Main, Cheese & Dessert.....	75.00pp

**Please note; For large functions mains & desserts are served on an alternate basis**

### **TAPAS PACKAGES** - refer to pg 3

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Tapas Package 1 .....	48.00pp
Tapas Package 2 .....	58.00pp

### **PINCHO PACKAGES** - refer to pg 4

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Pincho Package 1 (only available until 31st October) .....	25.00pp
Pincho Package 2 .....	35.00pp

**Please note; pincho packages are for cocktail style functions**

SET MENU

**MENU 1**

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Main & Dessert or Cheese..... 45.00pp

**MENU 2**

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Tapas & Main..... 55.00pp

**MENU 3**

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Tapas, Main & Dessert or Cheese... 65.00pp

**MENU 4**

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Tapas, Main, Cheese & Dessert..... 75.00pp

**TAPAS TO SHARE**

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Mezcla de aceitunas: Mixed marinated olives with herbs, lemon, orange & fennel seed

Freshly shucked Sydney rock oysters dressed with lemon

Croquetas de Jamón

Setas: Roast Portobello mushrooms with chilli, garlic herbs & Manchego

Frito: Deep fried cuttlefish served with garlic aioli

Pan-fried chorizo picante with piquillo peppers, chickpea puree & smoked almonds

**SIDES TO SHARE**

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Judias: Green beans with chilli, lemon & almonds

Patatas Bravas: Fried potatoes with salsa picante & aioli

**MAIN CHOICE OF**

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Roast wild barramundi with chickpea puree English spinach, salsa de tomate & olive oil

Grilled John Dee Gold sirloin with spinach & pinenut, roast garlic & paprika butter

Paella: Spanish rice with chorizo, prawns, mussels, clams, saffron & chilli

Vegetarian Paella: Spanish rice with portobello, porcini mushrooms & peas

**DESSERT CHOICE OF**

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Tarta de Naranja y almendros: Orange & almond cake with orange sorbet

Chocolate flan with chocolate soil & Pedro Ximenez

**CHEESE TO SHARE**

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Selection of Spanish & Italian Cheese served with bread, muscatels & quince paste

TAPAS PACKAGES

**TAPAS PACKAGE 1**

**48.00PP**

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Mezcla de aceitunas: Mixed marinated olives

Furtos secos variados: Roast nuts with paprika, chilli & garlic

Croquetas de Jamón

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Frito: Deep fried cuttlefish served with garlic aioli

Gambas al Jamón: King prawns wrapped in Jamón with shaved fennel & olive oil

Ensalada de tomate: Tomato salad, white anchovy, sherry vinegar & herbs

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Cordero: Slow cooked spiced lamb with cherry tomatoes, paprika & yoghurt

Chochinillo Asado: Roast suckling pig with chorizo, cavello nero & borlotti beans

Patatas Bravas: Fried potatoes with salsa picante & aioli

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Selection of Spanish & Italian cheese served with quince paste & crisp bread

**TAPAS PACKAGE 2**

**58.00PP**

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Mezcla de aceitunas: Mixed marinated olives

Furtos secos variados: Roast nuts with paprika, chilli & garlic

Freshly shucked Sydney rock oysters dressed with lemon

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Char-grilled sourdough with heirloom tomatoes, manchego & olive oil

Croquetas de Jamón

Selection of cured meat with house pickles

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Mejillones: Steamed mussels with chorizo, roast peppers & cherry tomatoes

Ensalada de repollo: Salad of red cabbage, almonds, radish & blue cheese

Seared beef with Romesco, almonds, celery heart, rocket & radish

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Paella: Spanish rice with chorizo, prawns, mussels, clams, saffron & chilli

Frijoles: Green beans with chilli, lemon & almonds

Ensalada de rúcula y manchego: Rocket & manchego salad with herbs & PX balsamic

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Selection of desserts to share

PINCHO PACKAGES

**PINCHO PACKAGE 1      25.00PP**

Mezcla de aceitunas: Mixed marinated olives

Furtos secos variados: Roast nuts with paprika, chilli & garlic

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Selection of cured meat with house pickles

Char-grilled sourdough with heirloom tomatoes, manchego & olive oil

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Croquetas de Jamón

Frito: Deep fried cuttlefish served with garlic aioli

Empanadillas: Fried Spanish pastries filled with spiced chicken & veal with sherry vinegar

**PINCHO PACKAGE 2      35.00PP**

Mezcla de aceitunas: Mixed marinated olives

Furtos secos variados: Roast nuts with paprika, chilli & garlic

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Selection of cured meat with house pickles

Char-grilled sourdough with heirloom tomatoes, manchego & olive oil

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Croquetas de Jamón

Frito: Deep fried cuttlefish served with garlic aioli

Empanadillas: Fried Spanish pastries filled with spiced chicken & veal with sherry vinegar

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Gambas al Jamón: King prawns wrapped in Jamón with shaved fennel & olive oil

Vieiras: Seared scallops with piquillo peppers & Romesco sauce