

FUNCTION MENUS

SET MENU - refer to pg 2

Menu 1 - Main & Dessert or Cheese.....	54.00pp
Menu 2 - Tapas & Main.....	59.00pp
Menu 3 - Tapas, Main & Dessert or Cheese.....	69.00pp
Menu 4 - Tapas, Main, Cheese & Dessert.....	79.00pp

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

TAPAS PACKAGES - refer to pg 3

Tapas Package 1	48.00pp
Tapas Package 2	58.00pp

PINCHO PACKAGES - refer to pg 4 (served on the tapas benches)

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

SPECIALTY PACKAGES - refer to pg 5

Paella Package.....	45.00pp
Suckling Pig Package (minimum 10 guests, one week notice required).....	87.00pp

SET MENU

MENU 1

Main & Dessert or Cheese..... 54.00pp

MENU 2

Tapas & Main..... 59.00pp

MENU 3

Tapas, Main & Dessert or Cheese... 69.00pp

MENU 4

Tapas, Main, Cheese & Dessert..... 79.00pp

TAPAS TO SHARE

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

Ostras: Freshly shucked Sydney rock oysters dressed with lemon

Croquetas de Jamón: Cheese & ham croquettes

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

Frito: Deep fried cuttlefish served with garlic aioli

Chorizo Dulce: Chorizo with piquillo peppers, chickpea puree & smoked almonds

SIDES TO SHARE

Ensalada de Rúcula y Manchego: Rocket & Manchego salad with herbs & PX balsamic

Patatas Bravas: Fried potatoes with salsa picante & aioli

MAIN CHOICE OF

Pescado con Migis: Roast Market fish with spinach, bread crumbs, herbs & poor mans potatoes

Entrecote: Char-grilled John Dee sirloin with asparagus, grilled leeks & romesco

Pollo Picanton: Roast spatchcock with mushrooms, borlotti beans & tozino

Paella de Vegatales: Spanish rice with portobello, shiitake & oyster mushrooms, peas & peppers

DESSERT CHOICE OF

Torta de Santiago: Almond & quince tart with cinnamon gelato

Flan de Chocolate: Chocolate flan with chocolate soil & Pedro Ximenez

CHEESE TO SHARE

Selection of Spanish cheese served with bread, muscatels & quince paste

TAPAS PACKAGES

TAPAS PACKAGE 1 48.00PP

Croquetas de Jamón: Cheese & ham croquettes

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

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Setas: Roast portobello mushrooms with chilli, garlic herbs & manchego

Frito Mixto: Deep fried cuttlefish, eggplant, zucchini flowers with lemon & aioli

Vieras: Seared scallops with piquillo peppers filled with bacalao & saffron

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Patatas Bravas: Fried potatoes with salsa picante & aioli

Entrecote: Seared sirloin with Manchego, celery heart, rocket, pintonuts & Pedro Ximenez vinegar

Chorizo Dulce: Chorizo with piquillo peppers, chickpea puree & smoked almonds

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

TAPAS PACKAGE 2 58.00PP

Mezcla de Aceituinas: Mixed marinated olives

Selección de Embutidos: Selection of cured meat with house pickles

Ostras: Freshly shucked Sydney rock oysters dressed with lemon

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Dátiles Rellenos: Roast dates stuffed with valdeon & wrapped in pancetta

Setas: Roast portobello mushrooms with chilli, garlic herbs & manchego

Croquetas de Jamón: Cheese & ham croquettes

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Chorizo Dulce: Chorizo with piquillo peppers, chickpea puree & smoked almonds

Frito: Deep fried cuttlefish served with garlic aioli

Entrecote: Seared sirloin with manchego, celery heart, rocket, pintonuts & Pedro Ximenez vinegar

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Chuletas de Cordero: Lamb cutlets encased with chorizo served with cherry tomato, salted zucchini, cucumber & herbs

Patatas Bravas: Fried potatoes with salsa picante & aioli

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 Aceituinas: Mixed marinated olives

Furtos Secos Variados: Roast nuts with paprika, chilli & garlic

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Seleccion de Embutidos: Selection of cured meat with house pickles

Pan Tomate: Char-grilled sourdough with heirloom tomatoes, Manchego & olive oil

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Croquetas de Jamón: Cheese & ham croquettes

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 Aceituinas: Mixed marinated olives

Furtos Secos Variados: Roast nuts with paprika, chilli & garlic

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Seleccion de Embutidos: Selection of cured meat with house pickles

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

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Croquetas de Jamón: Cheese & ham croquettes

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

SPECIALTY PACKAGES

PAELLA PACKAGE 45.00PP

Frutos Secos Variados: Roast nuts with paprika, chilli & garlic

Dátiles Rellenos: Roast dates filled with valdeon & wrapped in pancetta

Croquetas de Jamón: Cheese & ham croquettes

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Entrecote: Seared sirloin with manchgo, celery heart, rocket, pintonuts & Pedro Ximenez vinegar

Frito: Deep fried cuttlefish served with garlic aioli

Patatas Bravas: Fried potatoes with salsa picante & aioli

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Paella de Marisco: Spanish rice with king prawns, mussels, vongole, scallops, cuttlefish, chorizo & saffron

Ensalada de Tomate: Tomato salad with sherry vinegar & herbs

Judias: Green beans with orange zest, garlic & almonds

SUCKLING PIG PACKAGE 87.00PP

Frutos Secos Variados: Roast nuts with paprika, chilli & garlic

Aceitunas: Mixed marinated olives

Croquetas de Jamón: Cheese & ham croquettes

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Chorizo Dulce: Chorizo with piquillo peppers, chickpea puree & smoked almonds

Vieiras: Seared scallops with piquillo peppers filled with bacalao & saffron

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

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Cochinillo Asado: Whole roast suckling pig

Patatas Bravas: Fried potatoes with salsa picante & aioli

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

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