
SHARING BANQUET

\$75 SET MENU

TAPAS TO SHARE

Crispy Fried school prawns & saffron aioli

Stracciatella, stretched curd mozzarella cheese, dehydrated olive, saltbush & charred sourdough

Pickled wild mushrooms a la grecque

Serrano Jamon, house made cucumber pickles

MAINS CHOOSE 3

Butter roasted free range chicken, caldo verde & chorizo

Traditional Caldereta de pescado , prawns, calamari, mussels, fish & rice in tomato, fennel & chilli

12hr roasted lamb shoulder, gremolata & jus

Roasted porchetta w/ thyme, garlic, lemon & pepper, red wine jus

Boneless side of market fresh fish piperade dressing

Char grilled Porterhouse steak & valdeon butter

Spring green orecchiette pasta, house made ricotta, mint & shaved pecorino

All mains served with House salad, Patatas bravas and Fried cauliflower, salmorejo, currants & pine nuts

DESSERT CHOOSE 2

Churros, Spanish doughnuts served w/ warm chocolate sauce

Crema Catalana, Barcelona's creme brulee w cinnamon & orange.

Arroz con leche, seasonal fruit compote