
SHARING BANQUET \$65 SET MENU

TAPAS TO SHARE

Crispy Fried school prawns & saffron aioli

Pickled wild mushrooms a la grecque

Stracciatella, stretched curd mozzarella cheese,
pickled fennel, grilled ciabatta

Serrano Jamon, house cucumber pickles

MAINS CHOOSE 2

Butter roasted free range chicken, braised greens, lemon

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

Slow roasted lamb leg

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

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

All mains served with
House salad
Patats bravas , aioli

DESSERT (ADD \$5 per head)

Churros, Spanish doughnuts served w/ warm chocolate sauce

SHARING BANQUET
\$75 SET MENU

TAPAS TO SHARE

Crispy Fried school prawns & saffron aioli
Stracciatella, stretched curd mozzarella cheese,
fennel & charred sourdough

Pickled wild mushrooms a la grecque

Serrano Jamon, summer melons

MAINS CHOOSE 3

Butter roasted free range chicken, braised greens, lemons

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

12hr roasted lamb shoulder

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

Boneless side of market fresh fish, piperara dressing

Char grilled Porterhouse steak & mojo picon

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

All mains served with

House salad

Patats bravas, aioli

Shaved zucchini and pecorino salad

DESSERT

Churros, Spanish doughnuts served w/ warm chocolate sauce