

Fixed Price Spanish Experience

Amuse Bouche, Main Course with a Glass of Wine or Beer

\$39pp

Amuse Bouche

Gazpacho Shot with Lemon, Cucumber Tomato and Capsicum

Mains

Arroz con Verduras

Portobello Mushrooms, Cauliflower, Baby Carrots, Green Peas, Soffritto, Fresh Herbs and Homemade Vegetable Stock

Barramundi con Quinoa y Avocado

Pan Fried Barramundi served with a Creamy Tartare of Avocado, Quinoa, Cucumbers, Celery and Tomato Concasse, served with Fennel and a Roasted Capsicum Dressing

Ternera con Salsa de Setas

Pan Fried Veal Loin with Wild Mushroom, Dry Sherry and Cream Sauce, Marjoram, Pistachio Crumbs and Shaved 12 month Manchego

Cordero a la Cazuela con Frijoles

Slow Braised Lamb Casserole with Baby Root Vegetables, White Beans, Rosemary and Crispy Garlic

Beverages

Sparkling Wine

NV Paul Cheneau 'Lady of Spain', Brut Cava, Santa Fe del Penedès, Spain

Sangria

White Sangria, Amaretto, Apricot Brandy, Cointreau, Orange Juice, Sparkling Lemon, Fresh Fruit

Red Sangria, Citrus Vodka, Gin, Apricot Brandy, Martini Rosso, Orange Juice, Lemon Juice, Lime Juice and Fresh Fruit

White Wine

Torres, 'Gran Viña Sol', Chardonnay/Parellada, D.O. Penedès, Spain

Red Wine

Lopez De Haro, Tempranillo, D.O. Rioja, Spain

Beer

Ambar 1900, Pale Ale, Zaragoza

Alhambra Reserva 1925, Premium Lager, Granada

Additional Items

Bread and Olives

Pan de Miche con Aceite de Oliva y Aceitunas

4.50pp

Miche Bread with Spanish Olives and Spanish Oil

Sides

Judías Verdes

12.50

Green Beans with Garlic, Butter and Sea Salt

Zanahorias Caramelizadas

12.50

Sautéed Baby Carrots with Honey, Cumin, Chilli and Oregano

Patatas Fritas

7.80

Fried Potatoes

Ensalada Mixta

11.50

Mixed Leaf and Herb Salad

Menu and prices are subject to change

For parties of 10 or more an additional 8% service charge will be added to the final account

All credit cards incur a 1% surcharge| Please advise your waiter if you have dietary requirements