

Paella Menu Package

(Two Course Banquet) \$49pp - 2023

Canapes

Please select 4 from the below items

- Arancini Balls
- Karaage Chicken with Aioli & Soy
- Spring Rolls with Sweet Chili & Sweet Soy Dipping Sauces
- Wagyu Beef Bites with Tomato Relish
- Tempura Fish Bites with Tartare Sauce
- Vegetarian OR Pork Gyoza with Sticky Soy Sauce
- Spinach & Ricotta Pastizzi with Tomato Relish
- Salt & Pepper Calamari
- Chorizo, Bocconcini Caprese Skewers
- Salmon & Cream Cheese Tartlets
- King Island Beef Tartlets



PAELLA

Main Course

Selection of Two (2) Paella

Seafood Paella

Fresh White Fish, Calamari, Tiger Prawns, Mussels,
Garlic, Onion

Chicken and Chorizo Paella (The All-Time Favourite)

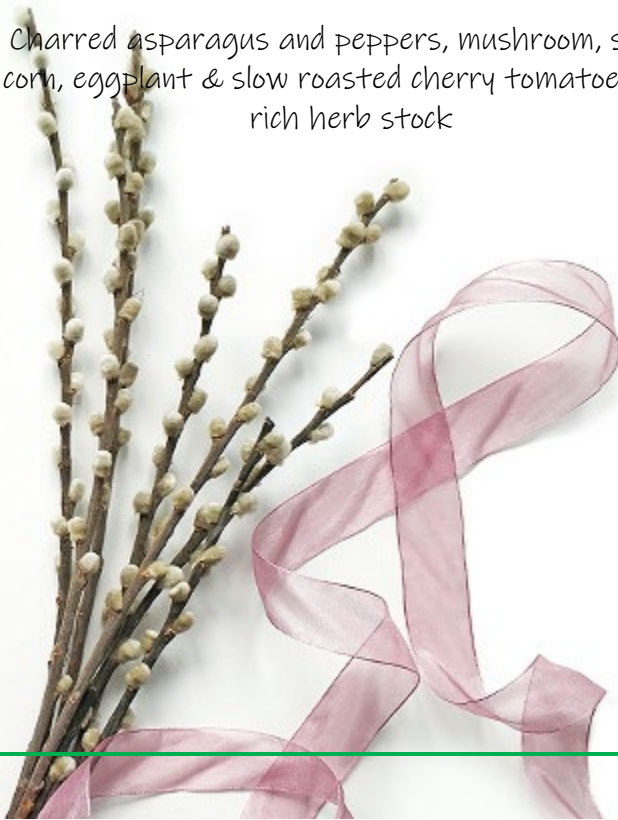
Free-Range Chicken, Spicy Chorizo, Roasted Garlic,
Onion, Tomato & Spices

Chicken and Mushroom Paella

Free-Range Chicken, Spicy Chorizo, Roasted Garlic,
Onion, Assorted Mushroom, Tomato & Spices

Char-grilled Vegetarian/ Vegan Paella (v)

Charred asparagus and peppers, mushroom, sweet
corn, eggplant & slow roasted cherry tomatoes, in a
rich herb stock



Includes the following

-Spanish Green Salad- Mescaline Lettuce, Red Salad Onion, Green Olives, Red Cabbage, Continental Cucumber, Green pepper, and Cherry Tomato.

-Roma Tomato, Red Onion & Olives with Balsamic Glaze

-Assortment of Rustic Bread with dipping oils/ butter

-Lemon/Lime wedges and assorted Tabasco Sauces



Dinner Party

Menu



Choice of 2 Paella Dishes cooked on site for Guest Interaction



Spanish Green Salad served with Rustic Bread and Oils

