SABOR BANQUET

$69 PER PERSON | MINIMUM 2 GUESTS

PAN CON TOMATE
grated tomato, garlic & olive oil on sourdough VE, GFO

ACEITUNAS ALIÑADAS
mixed marinated spanish olives VE, GF

COLIFLOR FRITA
fried cauliflower, yogur de romero, paprika dressing
V, LG, DF

GAMBAS
butterflied jumbo prawns, herb butter, paprika oil
GF, DFO, A

MORUNO
grilled chicken skewer & mojo rojo GF, DF

PATATAS BRAVAS
traditional potatoes with brava sauce V, DF, LG

POLLO ASADO
free range whole chicken, butterflied & pan roasted,
served with mojo verde GF, DF

CRUSHED POTATO
crispy baby chat potato with garlic & manchego
LG, DFO

ADD CINNAMON CHURROS +$5 PP
with your choice of dulce de leche or warm chocolate sauce V

10% WEEKEND SURCHARGE | 20% PUBLIC HOLIDAY SURCHARGE

GF GLUTEN FREE | **GFO** GLUTEN FREE OPTION | **LG** LOW GLUTEN
DF DAIRY FREE | **DFO** DAIRY FREE OPTION | **VE** VEGAN | **V** VEGETARIAN
M MIXED SEAFOOD | **A** AUSTRALIAN SEAFOOD | **I** IMPORTED SEAFOOD

FLAMENCO BANQUET

$89 PER PERSON | MINIMUM 2 GUESTS

OSTRAS DEL PACÍFICO
served natural with fresh lemon GF, DF

JAMÓN SERRANO
muñoz rojo jamón serrano, olive oil GF, DF

PAN CON TOMATE
grated tomato, garlic & olive oil on sourdough VE, GFO

CROQUETA DEL DÍA
croqueta of the day - please ask for today's choice

CORDERO
grilled lamb rump skewer, chimichurri GF, DF

PAELLA MIXTA
chicken, king prawns, calamari & morcilla M, GF, DF

SETAS
sautéed mushrooms, truffle butter, manchego V, GF, DFO

LEMON TART
zesty lemon curd & fluffy meringue on a butter pastry base
served with vanilla gelato & milk crumb V



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