



Dinner Set Menu

\$53 per person

Minimum 2 people

Tapas selection to share

Pa amb tomaquet (LF)

Bread with tomato & olive oil rub

Fresh Chorizo a la parrilla (L/GF)

Our own award winning Chorizo Garcia sliced & chargrilled

Langostinos al ajillo (L/GF)

Peeled Tiger Prawns pan-fried smothered in garlic & olive oil, hint of chilli

Calamares a la Andaluza (LF)

Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli

Croqueta de Setas y Parmesano

Mushroom & Parmesan cheese croquettes

Chargrill Main

Choose protein, sauce & side

Pescado

Fish fillet of the day

Venado

Venison Rump 180gm

Entrecot

Angus beef Sirloin

Chuletas de Cordero

Lamb loin chops (3 units)

Chorzo y Butifarra Garcia

House made award winning whole

Chorizo Garcia & Catalan Pork sausage

or

Paella de Pollo y Chorizo (GF/LF)

Free range chicken & free range chorizo with vegetables, saffron & calasparra rice

...

Set Menu Vegetarian

\$45 per person (Vegan on request)

Sopa de Lentijas y Verdura – (LF)

Lentil & Vegetable Soup

Berenjena Cordobesa (L/GF)

Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden *(Vegan on req)*

Croquetas Veganas (LF)

Spiced kumara, pumpkin, cauliflower & onion

Patatas Bravas (LF)

Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & alioli

Ensalada de Quinoa – Quinoa Salad (LF/Vegan on request)

Quinoa salad with feta, green peas, guacamole, corn, black olives, roasted red peppers, garlic & mint sprinkled with nuts

Arroz de Verduras- Vegetable Paella (GF/LF) (Vegan on request)

Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, green pepper, carrots, broccoli, courgette & mushroom

Sauces

Mojo – Canary Island style, olive oil, capsicum, garlic, paprika, cumin, coriander *(L/GF)*

Santurce – olive oil, garlic, red pepper flakes & sherry vinegar *(L/GF)*

Pimienta Verde – Green Peppercorn

Pedro Ximenez – sherry & truffle reduction

Chimichurri- parsley, garlic, olive oil, vinegar & herbs *(L/GF)*

Sides

Curator's Fries hand cut agria *(L/GF)*

Gourmet Potatoes duck fat roasted *(L/GF)*

Truffle Potato mash

Fresh Garden Side Salad *(L/GF)*

Sauteed Seasonal Vegetables *(L/GF)*

Kumara roasted in honey & lemon *(L/GF)*