

Paella Menu

CHOICE OF STARTER

Grilled Butter and Garlic Scallops

Fish Ceviche

Grilled Octopus with Pickled Red Cabbage, Chimichurri & Micro Cilantro

SALAD

Grilled Peaches Marinated with a Fig Spread, Soy Sauce & White Wine on a Bed of Local Salad Mix with Goat Cheese & Balsamic Dressing

CHOICE OF ENTREE

Seafood Paella - Scallops, Mussels, Little Necks, Lobster, Giant Prawns, Shrimp, Spanish Chorizo

Vegetarian Paella - Mix of Local Vegetables

Meat Paella - Chicken, Rabbit, Quail, Sausage

Available for groups of 15-70.

A room rental fee applies for groups of 30 or more.

Must be booked at least 7 days in advance.

A non-refundable \$250 deposit is required to reserve.

