

PAELLA PAN CREATIONS MENU
0451 331 461



Tapas

(\$3.50 each)

Chorizo Sausage, Honey and Goats Cheese

Marinated Olives

Flatbread, Saffron Labne, Beetroot and Pickled Chili

Crouton topped with Grilled Eggplant, Brie and Pear Chutney

Crouton with Jamon, Manchego and Fig Onion Jam

Andalucian Tomato Soup

Grilled Spanish Black Sausage, Caramel Apple

Tortilla topped with Chorizo and Manchego

Ham and Cheese Croquette with Paprika Aioli

Grilled Prawn Croquette with Lemon Garlic Aioli

Mushroom, Leek and Manchego Croquette with Garlic Aioli

Prawn and Chorizo Skewer with Jalepeno Sour Cream

Pickled Octopus with Capsicum Escabeche

Fennel Spiced Pork Balls with Romesco Sauce

Sticky Pork Belly with Pumpkin Jam

Paella

Valencia - Prawns, Chicken, Chorizo, White Fish, Mussels, Calamari, Capsicum, Saffron & Tomato Fish Broth
\$14

Chicken, Chorizo, Corn, Mushroom, Capsicum Saffron & Paprika Tomato Stock **\$12**

Squid Ink- Prawns, Squid, Capsicum **\$15**

Vegetarian - Mushroom, Okra, Beans, Pumpkin, Peas, Asparagus Saffron & Lemon EVOO **\$12**

Mushroom - Button, Enocchi, Shitake, Saffron, Tomato Mushroom Stock & Green Olives **\$12**

Pork Belly, Chorizo, Green Beans, Fennel, Capsicum, Saffron, Ham, Tomato Stock & Peas **\$13**

Fideua - Paella using Angel Hair Pasta in place of Rice with Squid, Prawns, Chorizo, Capsicum, Saffron & Tomato Fish
Stock **\$14**

Squid Ink Fideua- Chicken, Seafood, Garden Peas, Pasta & Squid Ink **\$14**

Shakshuka - Eggs Poached in Spicy Tomato Sauce accompanied with Bread **\$12**

Spanish Brunch - Shakshuka, Chorizo, Bacon, Grilled Corn, Smoked Baked Beans
& Potato Tortilla **\$17**



International Pans

- Jambalaya - New Orleans Spicy Chicken, Prawn, Okra & Spicy Tomato Rice **\$14**
- Shredded Lamb Shanks with Potato Gnocchi & Silver Beet in a Rice, Tomato & Wine Braise **\$14**
- Thai Green Chicken Curry with Pumpkin, Eggplant, Capsicum & Bok Choy **\$13**
- Chicken Cacciatore - Chicken, Red Onions & Capsicum Braised in Tomato Sauce & finished with Kalamata Olives **\$16**
- Jollof Rice - Senegal Dish of White Fish, Zucchini, Capsicum & Carrots in Spicy Tomato Basmati Rice **\$14**
- Xinxim De Galinha - Brazilian Dish of Chicken, Prawns, Tomato & Coconut Milk with Rice **\$14**
- Greek Lamb with Fennel & Parsley Balls with Capsicum & Tomato Sauce **\$15**
- Nasi Goreng – Indonesian Fried Rice with Chicken, Prawns & Egg flavoured with Kecap Manis, Ginger, Garlic, Lime & Coriander **\$14**

Sides

- Steamed Rice **\$2**
- Potato Bravas - Sautéed Potatoes with Spicy Tomato Sauce **\$2**
- Red Bean, Fennel, Cabbage & Apple Salad with Caraway Dressing **\$2**
- Potato, Tuna, Pea, Egg & Mayo with Olives **\$3**

Desserts

(\$3.50 each)

- Portuguese Custard Tart
- Churro with Chocolate or Caramel Sauce
- Creme Catalan with Almond Biscotti
- Santiago Almond Cake with Seville Orange Glaze
- Spanish Chocolate Creme Brûlée

You are welcome to choose your own selections to suit your event or use our options below

Option 1 - \$40 per person

includes

- 3 x Tapas
- 2 x Paella
- 1 x Side
- 1 x Dessert

Option 2 - \$28 per person

includes

- 3 x Tapas
- 1 x Paella
- 1 x Side
- 1 x Dessert

Staffing charges are additional

Prices above are based on minimum of 50 guests (surcharge will apply for events under 50 guests)