



Food Adventura

Eat, Share, Laugh... LIVE!

Paella

Our paellas are made with fresh locally sourced produce, traditional Spanish imported ingredients and spices. Cooked on-site by our specialised Chef, we will create an unforgettable experience for you and your guests.

Discover Our Package

- Selection of 2 Paellas of your choice
- Authentic Spanish salad
- Freshly baked bread rolls
- Homemade Aioli
- Your own personal Chef
- Eco-friendly plates, serviette and cutlery

Price Per Person

10 to 50	\$38 pp	101 to 150	\$31 pp
51 to 100	\$35 pp	151 plus	\$25 pp

Proudly Managed by Bespoke Catering -Food Adventura - Eat, Share, Laugh.....LIVE!



Paella Menu

All the Paella are gluten-free and dairy free

All the Paella are served with Spanish salad | bread rolls | aioli

MEAT LOVER PAELLA

Authentic Spanish rice | saffron | smoked paprika | chorizo | marinated free-range chicken Spanish Jamon | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | corn

SEAFOOD PAELLA

Authentic Spanish rice | saffron | smoked paprika | king prawns | mussel | calamari | baby octopus | barramundi | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

CHICKEN & MUSHROOMS PAELLA

Authentic Spanish rice | saffron | smoked paprika | marinated free-range chicken | fresh mushrooms | fresh seasonal vegetables | sofrito | white wine | roasted piquillos

CHORIZO & SEAFOOD PAELLA

Authentic Spanish rice | saffron | smoked paprika | chorizo | king prawns | mussel | calamari | baby octopus | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

LAMB PAELLA

Authentic Spanish rice | saffron | smoked paprika | slow-cooked lamb | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

VEGETARIAN PAELLA

Authentic Spanish rice | saffron | smoked paprika | chickpeas | mushroom | broccolini | cherry tomatoes | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

SPANISH SALAD

Mixed green leaves | tomatoes | red capsicum | Spanish onions | corn | homemade lemon dressing

Upgrade your salad from the from our salad menu \$4pp





Live Grill Station Menu

Served with bread rolls | aioli

Discover Our Package

12 to 39 guests \$49 pp

40 + guests \$45 pp

- 2 Live Grill Stations of your choice **OR**
- 1 Paella of your choice & 1 Live Grill Station
- 2 Salad of your choice
- Eco-friendly plates, serviette and cutlery

CORDERO ASADO

36 hours slow-cooked lamb shoulder | garlic | parsley | spices (Gf)

WHOLE SALMON FILLET

Tasmanian salmon | lemon essence | chimichurri sauce (Gf)

SPANISH STYLE ROASTED FREE RANGE CHICKEN

Spanish spiced free-range chicken | roasted garlic | burnt lemon (Gf)

BABY ROCKET & BEETROOT SALAD

Baby rocket | beetroot | green apple | walnuts | pomegranate | feta | balsamic dressing (Gf & V)

ROASTED PUMPKIN SALAD

Baby spinach | roasted pumpkin | roasted Spanish onions | tahini & zarta'a dressing | pepitas

QUINOA SALAD

Organic black & white quinoa | capsicum | cucumber | cherry tomato | fresh parsley | fresh mint | Spanish onions | lemon & herb dressing

CAULIFLOWER SALAD

Roasted cauliflower | pomegranate | toasted almonds | raisin | lemon tahini dressing (Gf & V)



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Sweet Treats

price per person



CHURROS CON CHOCOLATE \$6.00
crispy Spanish doughnuts | chocolate sauce

CHURROS CON CHOCOLATE GELATO \$7.00
crispy Spanish doughnuts | chocolate gelato



NATILLA CUPS \$5.00
Spanish custard | cinnamon | Maria's biscuit

ORANGE & ALMOND CAKE (Gf) \$5.50

MINI GELATO CONES \$5.00
Chocolate | vanilla | salted caramel |
apple & almond crumble | pistachio | hazelnut



SWEET GRAZING TABLE \$12.00
Orange & almond cake (Gf) | natilla cups | chocolate
brownie (Gf) | fresh seasonal fruit

Buen Provecho

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