



MG BANQUET MENU

Not sure where to start? This banquet offers a curated Spanish dining journey inspired by the royal kitchens of Madrid and the art of Velázquez

This experience includes small savoury plates to share and dessert. Everything will be served as it is ready.

TAPAS



Artisan bread with pimentón salsa and Spanish olive oil


Andalusian skewers of Gordal olives, Serrano ham, and semi-cured Manchego cheese

 Tortilla Española, perfectly layered with delicately chopped potatoes and poached onion


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Slow-braised oxtail on toasted artisan bread, topped with cured Manchego cheese

Crispy Serrano ham croquettes with Manchego dipping sauce

 Chargrilled octopus skewers with confit potatoes and pimentón oil.

CHOOSE ONE PAELLA TO SHARE

 Paella Compostela. Our family recipe saffron Calasparra rice with whole local squid, Two Rocks octopus, Humpty Doo barramundi, mussels, clams and roasted vegetables, slowly simmered in a rich seafood broth with tomato and Spanish pimentón dulce.


or

Paella Asturiana. Over 400g of hickory smoked +100 day grain fed rump cap, served with Spanish chorizo seasoned with sweet paprika, garlic and traditional spices, topped with roasted vegetables and saffron Calasparra rice, finished with a rich tomato and pimentón dulce sauce.

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Fresh seasonal salad

FINISH WITH A SWEET HOMAGE TO SPAIN

 Tarta de Santiago. Share a traditional almond and citrus cake dusted with the Cross of Saint James, served with a touch of lemon curd.

Meninas Grill





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