



## Wednesday Paella Night

### Entrée

**TAPAS PLATE 10 per person** (minimum 2)

*Iberico Ham, marinated octopus, mixed olives, manchego cheese, chorizo and guindillas with grilled bread*

### Main

**PAELLA (gf) 25 per person** (minimum 2)

*Prawns, squid, spring bay mussels, chicken, confit pork belly, chorizo and saffron rice*

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### Recommended white wines

**Conde de Valdemar, Rioja - Rioja, Spain \$39**

**Cantina Riff Progetto Lageder, Pinot Grigio delle Venezie**

*- Alto Adige, Italy \$50*

**Grosset, Riesling - Polish Hill, South Australia \$89**

### Recommended red wines

**Dandelion Vineyards, Grenache Rose - Barossa Valley, Western Australia \$49**

**Celeste Crianza, Tempranillo - Ribera del Duero, Spain \$69**

**Moorilla Muse Series, Cabernet Merlot - Tasmania, Australia \$89**