



Paella Menu



Love of Paella is created at your venue with the freshest of ingredients, Bomba Spanish rice by our Maser Chef.

Our paellas use only homemade stocks, a Sofrito flavoured base of sautéed onion, garlic, tomato, smoked paprika, saffron, mild chilli and is cooked to have that traditional caramelised socarrat crust.

Chicken and Chorizo Paella

Free Range chicken, Spanish chorizo, corn kernels, mushroom, olives & flamed grilled capsicum.

Classic Paella

Free Range chicken, Spanish chorizo, green beans, local prawns, calamari & mussels.

Seafood Paella

Local prawns, calamari, scallops, mussels, pipis, Spanish chorizo, green beans and caramelised lemon wedges.

Vegetarian Paella

Field mushrooms, zucchini, char-grilled egg plant, artichokes, green beans, olives, capsicum and Enoki mushrooms.





Pricing

Paella for 20-30	1x type of Paella \$30.00	with Churros \$32.00
Paella for 31-40	1x type of Paella \$27.50	with Churros \$30.00
Paella for 41-50	2x types of Paella \$25.00	with Churros \$28.00
Paella for 51-100	2x types of Paella \$24.00	with Churros \$27.00
Paella for 101-200	2x types of Paella \$22.00	with Churros \$25.00
200 +	2x types of Paella \$18.00	with Churros \$20.00

Check out our tapas menu if you want a few extra nibbles before the main event!

*Prices include GST, Chef set-up and serve. Bio-degradable serving bowls, paper napkins and wooden cutlery.

