

# THE NORTH MELBOURNE HOTEL

## Sharing Menu

Our banquets are served to the middle of the table for you and your guests to dine from. Each option comes with our signature Paella already chosen for you, you just need to choose between Seafood or Vegan.

When booking please let us know any dietary or allergy requirements.

### **\$35 per head**

Choose 2 entrées, 1 main & type of paella

### **\$45 per head**

Choose 4 entrées, 1 main & type of paella

### **\$55 per head**

Choose 4 entrée, 1 main & type of Paella, 2 desserts

## Entrées to share

Charcuterie, sliced small goods, house pickles

Eggplant chips, romesco sauce, vegan aioli

Chili spiced, fried calamari, vegan Aioli

Duck liver parfait, Pickles, Crostini

Saganaki, Apricot, Lemon

Tiger Prawns, Chilli, Ginger, Garlic

Carrot Croquette, vegan aioli

Asparagus

## Mains to share

The North seafood Paella or Vegetable Paella

And choice of:

12 hour roasted lamb shoulder, Mint Labne, Chimichurri

Slow roasted chicken, crispy skin, avocado and tomato salsa

Market fresh fish fillets, Herb dressing

Served with house salad and fries for the table

## Dessert

Churros, Salted Caramel, Chocolate sauce

Chocolate and Walnut Brownie

Crema Catalana

Vacherin, Crisp Merengue, Vanilla cream, Berries