



## FIESTA DINNER PACKAGE (\$335pp)

Includes pre-performance three course meal, interval drinks and tapas and a souvenir program.

Relax in the Platinum Lounge, the exclusive pre-performance dining area, and enjoy a sumptuous three course Spanish banquet, before taking your seat for a lavish production of one of the world's most passionate operas.

\*Please note dining & cocktail service begins at 5pm and all package buyers must have arrived by 5.30pm.

### ENTRÉE

Confit Salmon with a Salad of Broad Beans, Spiced Almonds & Horseradish Crème  
with Asparagus & Flowers

OR

Heirloom Tomato Salad with Broad Beans, Spiced Almonds & Horseradish Crème with Asparagus & Flowers –  
V/GF/DF

### MAIN COURSE

Pyrenees Lamb Rump with Potato Catalana, Roasted Brussel Sprouts  
with Mojo Sauce & Shaved Manchego

OR

Roasted Organic Chicken in Green Chermoula with Saffron Braised Shallots  
Celeriac Puree & Tarragon Jus

OR

Wild Mushroom & Pea Paella Cakes with Roasted Brussel Sprouts, Mojo Sauce & Shaved Pecorino – V / GF

Cantina Roll with Pedro Ximénez & Olive Oil

### DESSERT OR CHEESE

Chocolate & Orange Tart with Hazelnut Praline

OR

Selection of Spanish Cheese with Quince, Muscatels & Crackers

OR

Seasonal Fruit Plate with Kaffir Lime Syrup & Orange Sorbet – GF / DF

V – Vegetarian

GF – Gluten Free

DF – Dairy Free



## **FLAMENCO TAPAS PACKAGE (\$235pp)**

Includes pre-performance drinks and tapas, interval drink and tapas and a souvenir program.

Start your evening in the exclusive Platinum Lounge in true Spanish style with a selection of tapas inspired canapés whilst you enjoy unlimited champagne, wine or beer.

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### **MENU**

Marinated Olives & Spiced Almonds

Spicy Beef, Olive & Egg Empanada with Romesco Sauce

Pyrenees Chicken with Paprika & Tomato

Melon wrapped in Pata Negra with Saffron Mayo

Fried Calamari Bocadillos with Garlic Aioli

Marinated Meat Pinchos Skewers



## **INTERVAL TAPAS MENU (\$85pp)**

Includes interval drinks and tapas in the exclusive Platinum Lounge and a souvenir program.

### **MENU**

Butter Poached Prawn on Saffron Potatoes

Pea & Manchego Arancini Balls with Sea Salt

Chicken & Chorizo Savoury Roll

Poached Pear, Snow Pea & Goat's Cheese wrapped in Pata Negra