



FESTIVE FEAST

BANQUET SHARE MENU \$90 P/P

TO START

Sydney Rock Oysters w eschallots mignonette
Truffle & mushroom arancini (V)
Salmon tartare w ponzu, truffle oil & cassava crackers (GF)
Buffalo Mozzarella w heirloom tomatoes, thai basil & pesto (GF, V)
served w sourdough



MAINS CHOOSE 2

Roast turkey in a cranberry glaze w sautéed grapes & gravy (GF)
Whole roasted lamb shoulder w garlic & sumac (GF)
Blue swimmer crab & prawn linguine w rocket, garlic, tomato, chilli & lemon
Sirloin MB4 w red wine jus, cooked Medium Rare (GF)
add \$10 p/p

Linguine w preserved lemon, chilli & confit garlic (V)



SIDES CHOOSE 2

Roasted dutch carrots in honey & oregano (GF, V)
Mesclun leaf salad w classic vinaigrette (GF, V)
Chips w aioli & tomato sauce (GF, V)
Charred broccolini w sesame (GF, V)
Garlic roasted potatoes (GF, V)



DESSERT

Mini pavlova (GF)
Cheese boards (GF crackers available on request)

Sample Menu.

Christmas Crackers & printed menu's included.

