## BANQUET MENU

TO SHARE
OPTION 2
\$80 PER PERSON
CHOICE OF 3 STARTERS
CHOICE OF 2 MAIN
CHOICE OF 2 SIDES
CHOICE OF 1 DESSERT

OPTION 3
\$95 PER PERSON ALL STARTERS CHOICE OF 3 MAIN CHOICE OF 2 SIDES CHOICE OF 2 DESSERT

## MINIMUM 10 PERSON

## TO START

HUMMUS \& DUKKAH (V)
w sourdough
S\& P CALAMARI
w spicy roasted onion aioli \& pickled chilli
TRUFFLED MUSHROOM ARANCINIV w aioli

BUFFALO MOZZARELLAGF, V
w slow roasted tomatoes

KINGFISH TARTARE GF
w sashimi-grade kingfish, lemon dressing, dill oil
\& cassava crackers

## MAINS

GRAIN FED SIRLOIN MB4 GF
w charred greens \& enoki mushrooms

## SALMON FILLETS

w thai basil \& cashew pesto \& a tomato \&
grilled corn salsa
PRAWN \& CRAB LINGUINE
w cherry tomatoes \& chilli
MUSHROOM X.O. LINGUINE VE spicy

## SIDES

MESCLUN SALAD VE, GF w lemon vinaigrette

SHOESTRING FRIES V
CHARRED BROCCOLINI VE, GF
w sesame

## ADDITIONS

FRESH SHUCKED OYSTERS \$5 EACH GF
FRESH COOKED \& PEELED PRAWNS \$5 PER PERSON GF
w marie rose sauce \& lemon

## STRIPLOIN 1kg MB4 \$99 GF

WHOLE W.A. LOBSTER \$MP GF w garlic butter \& fresh lemon

## DESSERT

## DONUT FRIES

w dulche de leche

## TIRAMISU

## SALTED VALRHONA CHOC TORTE

HOMEMADE CARROT CAKE
w cream cheese frosting
CHEESE PLATE V
daily selection of cheeses w condiments

The menu is all designed as a share style menu. Menu subject to change due to supply or seasonal availability.

V = Vegetarian | VE = Vegan | GF = Gluten Free We are unable to guarantee our dishes are free from traces of gluten, nuts, oils or shellfish

