



**Banquet Menu**  
**\$65pp**

smashed new season broad beans, buffalo  
mozzarella, grilled sourdough, herbs

whipped mortadella, green olive tapenade,  
baguette

half shell noosa scallops pangrattato,  
walnut & panko herb crumb, garlic butter, lemon

tataki of five founders eye fillet, fermented chilli,  
sesame, hot mustard leaf, crispy shallots

300gm john dee gold rib-eye,  
café de paris butter

peri peri grilled chicken, roasted peppers, toum

Ice-burg lettuce, green goddess,  
fine herbs, parmesan

parmesan & truffle fries

+ dessert or cheese board option additional \$12pp