

Banquet Dinner (Plated Alternate drop Service)

All courses include one appetizer, water, juice, soft drinks and tea & coffee

2 Courses (Entrée and Main) \$75 per person

3 Courses (Entrée, Main and Dessert) \$83 per person

+Add unlimited non-alcoholic drinks for \$10 per person (1 hour duration)

On the table

Water, sparkling water, bread roll & butter

Appetizer: Toasted flat bread, chorizo, marinated feta, mixed olives and balsamic dip

Entrée (choose 2 from the following)

- Bruschetta tomato, feta cheese, basil, and onion on garlic bread VO, VGO, GFO, DFO
- Pumpkin arancini V, VGO, GFO, DFO
- Mini fish tacos with lime chili sauce
- Pawn & pork dumpling in black vinegar sauce
- Roast pumpkin & quinoa salad with balsamic glaze V, VG, DF

Main Course (choose 2 from the following)

- 200g scotch fillet (cooked medium) with duck fat roast potatoes, baby carrot, garlic flake & mushroom sauce GF
- Grilled snapper fillet, creamy mashed potato, asparagus with cajun sauce GFO
- Teriyaki salmon, beans, baby carrot, edamame, avocado and rice GF, DF
- Chicken Parmigiana with bacon, chips & salad GFO
- Japanese katsu chicken curry with salad, pickles, edamame and rice GFO, DFO
- Roasted cauliflower steaks, beans, roasted baby potatoes, cherry tomatoes & chimichurri sauce VG, GF, DF

Dessert (choose 2 from the following)

- Chocolate brownie with ice cream V
- Bread & butter pudding with custard and ice cream V
- Strawberry panna cotta with fresh berries and cream V, GF
- Lemon cake with mascarpone cheese V



Minimum 20 people

VO Vegetarian Option, VGO Vegan Option

GFO Gluten-free Option, DFO Dairy-Free Option,

Although we do our best to provide allergy-free alternatives, we cannot guarantee that our kitchen is completely free of allergens

25% surcharge applies on Weekends and public holidays