



BANQUET

2 COURSE – \$85 PER PERSON, 3 COURSE – \$95 PER PERSON

(For Bookings of 10 or more)

BREADS

Garlic, Chili, Ricotta mousse OR Rosemary, Garlic, Olive oil, Ricotta mousse

ENTRÉE (Please choose 3)

ARANCINI

Pork, mushrooms, Baby Peas, Salsa Verde, Grana Padano, Pickled fennel, Orange, Truffle Aioli

FRITO MISTO (df)

Calamari, Prawns, Baby Octopus, Sesame Leaf, Gochujang Aioli

AUBERGINE (v)

Breaded Eggplant, Skordalia, Bois Boudran, Micro Herb Salad, Heirloom Tomatoes Basil oil.

SASHIMI (gf,df)

Hiramasa King Fish, Pina Colada Sauce, Green Namjin, Kaffir Lime, Mandarin Gel

OYSTERS 3 per serve

Natural or Tosazu, Avruga caviar, Micro Celery or Spiced Rum bbq, Pecorino, Bacon or Mixed

TOFU (vegan,gf)

Nori wrapped Tofu, Pickled Cabbage, Red bean coulis, Cranberry Glaze, Furikake

SIDES (Please choose 2)

GREENS (vegan, gf, df)

Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Amonds

FRIES (v,gf,df)

Crunchy Potato Fries, Furikake Seasoning, Wasabi Mayo

RAWHOUSE SALAD (vegan,gf)

Cabbage, Carrot, Mint, Snow pea sprouts, Capsicum, Shallots, Citrus Dressing



MAINS, PASTA OR PIZZA (Please choose 2)

PORK BELLY (gf,df)

Crispy Skin Pork Belly, XO Celeriac, Rhubarb & Apple Coulis, Kale, Zucchini

CHICKEN ROULADE (gf)

Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Pistachio Emulsion, Miso Pumpkin, Cumin Potatoes, Dutch Carrots, Port Jus, Crispy Leek

STEAK (gf)

250g Black Angus Tenderloin, Asparagus, Potato Gratin, Beer Onions, Jus, Bearnaise.

FISH OF THE DAY

Champagne Beurre Blanc, Zucchini, Charred Leek, Baby Herb Salad, Basil Oil

PIZZA

MARGHERITA (v)

Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano.

DIAVOLA

Tomato Sauce, Mozzarella, Salami, Olives, Mushrooms, Chili, Garlic.

FETTUCINE

Braised Duck, Plum Demi Glace, Pecorino, Crispy Leek.

SPAGHETTI

Three Meat Bolognese, Neapolitan sauce, Grana Padano.

RISOTTO OF THE DAY (gf)

DESSERTS (Please choose 1)

DESSERT PLATTER (v)

Assorted inhouse desserts to share.

Soil

CHEESE PLATTER (V)

Blue, Double Brie, Aged Cheddar 20g ea , Biscotti, Lavosh, Drunken figs.