

BANQUET MENU
2 COURSE – \$85 PER PERSON, 3 COURSE – \$95 PER PERSON
(For Bookings of 15 or more)

BREADS

Garlic, Chili, OR Rosemary, Garlic, Olive oil

ENTRÉE (Please choose 3)

ARANCINI

Smoked Chorizo, Pulled Chicken, Mushrooms, Baby Peas, Salsa Verde, Grana Padano, Sauce Choron

ZUCCHINI BLOSSOM (vegan)

Tofu, Vegan cheddar, Pecan, Romesco, Kale

MEAT BOARD – Prosciutto, Pastrami, Sopressa, Cheddar, Brie, Cornichons, Marinated Olive, Lavosh

SEAFOOD BOARD – 4pcs Natural Oyster, Calamari, Prawns, Baby Octopus, Smoked Salmon, Tempura Enoki, Marinated Olives, Chipotle Aioli

ROMAINE & PARMESAN (GF , Vegetarian option)

Baby cos, Baby Roma Tomatoes, Parmesan, Anchovies, Seeded mustard Dressing, Jamon

SIDES (Please choose 2)

GREENS (Vegan, GF, DF)

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

FRIES (V,GF,DF)

Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning

KIPLERS (GF)

Roasted kipfler potatoes, Duck fat, Skordalia, Rosemary Salt, Cashew Pesto

MAINS, PASTA OR PIZZA (Please choose 2)

PORK BELLY (DF)

Crispy Skin Pork Belly, Cous Cous, Capsicum, Green pea, Apple + Rhubarb sauce, Port Jus

CHICKEN ROULADE (DF)

Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Whisky & Macadamia sauce, Dutch Carrots, Ratatouille Salsa, Port Jus

STEAK (GF)

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

FISH OF THE DAY (GF)

Champagne Beurre Blanc, Salmon Roe, Herb Oil, Charred Leek

PIZZA / PASTA

MARGHERITA (V)

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

CAMPAGNOLA

Italian Pork Sausage, Pepperoni, Double Smoked Ham, Onion, Potato, Mushrooms, Basil, Mozzarella.

PROSCIUTTO

Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola

VEGETARIANA (VEGAN OPTION)

Tomato Sauce, Mozzarella, Potato, Mushroom, Pumpkin, Jalapeno, Onion, Rocket

SPAGHETTI (VEGAN OPTION)

Three Meat Bolognese, Neapolitan sauce, Grana Padano

DESSERTS (Please choose 1)

DESSERT PLATTER (v)

Assorted inhouse desserts to share.

CHEESE PLATTER (V)

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