

BANQUET MENU

2 COURSE – \$95 PER PERSON, 3 COURSE – \$105 PER PERSON
(For Bookings of 15 or more)

BREADS (Please choose 1)

Garlic + Chili + Cheese, **OR** Rosemary + Garlic

ENTRÉE (Please choose 3)

ARANCINI

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

ZUCCHINI BLOSSOM (vegan)

Mash Potato, Vegan cheddar, Tofu, Pecan, Romesco, Kale

CHARCUTERIE

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

OR

SEAFOOD – Calamari, Prawns, Baby Octopus, Smoked Salmon, Tempura Enoki, Marinated Olives, Soft shell crab
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

KIPFLERS (GF)

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



MAINS, PASTA OR PIZZA (Please choose 2)

MAIN

PORK BELLY (DF)

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

CHICKEN ROULADE (DF)

Chicken, Mushroom, Sundried Tomatoes, Bacon, Cashew, Prosciutto, Spiced Pumpkin Emulsion, Honey Glazed Dutch Carrots, Port Jus

STEAK (GF)

250g Black Angus Tenderloin, Asparagus, Garlic Mushroom, Jus, Bearnaise

FISH OF THE DAY (GF)

Smoked Tomato Beurre Blanc, Caponata

PIZZA

MARGHERITA (V)

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

PULLED PORK

BBQ Sauce, Mozzarella, Pulled Pork, Potato, Jalapenos, Mushroom

PROSCIUTTO

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

TANDOORI CHICKEN

Tomato Sauce, Mozzarella, Tandoori Chicken, Onion, Jalapeno, Buffalo Mozzarella

PUTTANESCA

Sopressa, Salami, Olives, Chili, Garlic, Tomato, Mozzarella, Anchovies, Pastrami

PASTA

MANZO PAPADELLE

Slow Cook Beef Brisket, Mushroom, Balsamic, Demi Glace, Pecorino

SPAGHETTI (VEGAN OPTION)

Three Meat Bolognese, Neapolitan sauce, Grana Padano

RISOTTO OF THE DAY (VEGETARIAN OPTION)

DESSERTS (Please choose 1)

DESSERT PLATTER (V)

Assorted in house desserts to share.

CHEESE PLATTER (V)

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