

BANQUET MENU \$80PP

FOR GROUPS OF 10 - 25 FOR A SIT DOWN MEAL. ALL COURSES ARE SHARED ON THE TABLE BANQUET STYLE.

ENTRÉE

WARM OLIVES
CHEESY GARLIC BREAD
CRISPY SQUID, FRIED JALAPENOS, CHILLI, LEMON
GRILLED CHORIZO, LEMON

MAIN

250G PORTERHOUSE, FRESH LEAFY GREENS, CHIPS, PEPPERCORN SAUCE
RICOTTA GNOCCHI, RICH TOMATO SUGO, CAPERS, PARMESAN
CHICKEN SCHNITZEL, MASH, PEPPERCORN SAUCE, FRESH LEAFY GREENS

SIDES

WARM ROOT VEGETABLE SALAD, APPLE, BLUE CHEESE, SMOKED ALMOND, SHALLOT VINAIGRETTE
MASH POTATO

MINI DESSERT

(CHOICE OF ONE)

STICKY DATE PUDDING, CARAMEL SAUCE, ICE CREAM
VANILLA PANNA COTTA, HONEYCOMB, FREEZE DRIED RASPBERRIES
CHOCOLATE GUINNESS CAKE, MISO CARAMEL, ROASTED WHITE CHOCOLATE,
VANILLA ICE CREAM

PLEASE NOTE THESE MENU ITEMS ARE INDICATIVE AND ARE SUBJECT TO CHANGE SEASONALLY. REST ASSURED THE NEW ITEMS WILL BE JUST AS GOOD!

** ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE **