

## BANQUET MENU

FOR GROUPS OF 10 - 40 FOR A SIT DOWN MEAL. ALL COURSES ARE SHARED ON THE TABLE BANQUET STYLE.

### \$70 BANQUET MENU

#### ENTRÉE

WARM OLIVES  
FRENCH ONION DIP, GRILLED FLATBREAD, HERB OIL

#### MAIN

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

#### SIDES

CHIPS, TASTY SEASONING, AIOLI  
SPICED CAULIFLOWER WALDORF SALAD, BLUE CHEESE, WALNUTS

#### DESSERT

TIRAMISU

### \$85 BANQUET MENU

#### ENTRÉE

WARM OLIVES  
FRENCH ONION DIP, GRILLED FLATBREAD, HERB OIL  
GRILLED CHORIZO, LEMON  
CRISPY FRIED SQUID, CHILLI, LEMON

#### MAIN

RICOTTA GNOCCHI, RICH TOMATO SUGO, CAPERS, PARMESAN  
CHICKEN SCHNITZEL, MASH, PEPPERCORN SAUCE, FRESH LEAFY GREENS  
GRILLED PORTERHOUSE, GARLIC BUTTER

#### SIDES

CHIPS, TASTY SEASONING, AIOLI  
SPICED CAULIFLOWER WALDORF SALAD, BLUE CHEESE, WALNUTS  
CREAMY MASHED POTATO

#### DESSERT

TIRAMISU

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 \*\*