Banquet

Groups of 15-40 for a seated meal

Two-course, share-style

$80pp

Olives, rosemary, lemon, chilli

Focaccia, salted butter

Entrée

Stracciatella, grape tomatoes, watermelon, basil, ponzu

Grilled chorizo, lemon

Main

Charred half baby chicken, piri piri, citrus aioli

Gnocchi alla vodka, stracciatella, blistered cherry tomatoes, fresh basil

Warm beetroot, labneh, tahini, herb salad, candied walnuts, pomegranate dressing

Sides

Wedge salad, peas, goats feta

Chips, aioli

Dessert +8pp

(Choice of one mini dessert)

Sticky date pudding, caramel, ice cream

Panna cotta, honeycomb, freeze dried raspberry

**These menu items are subject to change seasonally.*

All dietary requirements can be catered to with advanced notice.

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