

BANQUET MENU \$80PP

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

ENTRÉE

OLIVES, ROSEMARY, LEMON, CHILLI
FOCACCIA, SALTED BUTTER
GRAPE TOMATOES, WATERMELON, STRACCIATELLA, BASIL, PONZU
GRILLED CHORIZO, LEMON

MAIN

CHARRED HALF BABY CHICKEN, PIRI PIRI, CITRUS AIOLI, WEDGE SALAD
GNOCCHI ALLA VODKA, STRACCIATELLA

SIDES

WEDGE SALAD, GREEN GODDESS, PEAS, GOATS FETA, PUFFED GRAINS
CHIPS, AIOLI

DESSERT

+8PP

PANNA COTTA, HONEYCOMB, FREEZE DRIED RASPBERRY
STICKY DATE PUDDING, CARAMEL, 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 **