

BANQUET MENU

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

\$70 BANQUET MENU

ENTRÉE

WARMED MARINATED OLIVES, ROASTED FENNEL GRILLED FLAT BREAD, HERB OIL, FRENCH ONION DIP LOCALLY SOURCED CHARCUTERIE & ACCOMPANIMENTS

MAIN

PORK COTOLETTA, BROWN BUTTER, SAGE CAPERS, FENNEL & CABBAGE SALAD CASARECCE, ROASTED TOMATO SUGO, FIOR DI LATTE, BASIL

SIDES

CRISPY FRIED POTATOES, CELERY SALT, DILL AIOLI GRILLED BROCCOLINI, HUMMUS, RED ZA'ATAR ONIONS, POMEGRANATE DRESSING

DESSERT

WATTLESEED PANNA COTTA CHOCOLATE SEMIFREDDO

PORK COTOLETTA, BROWN BUTTER, SAGE CAPERS, FENNEL & CABBAGE SALAD CASARECCE, ROASTED TOMATO SUGO, FIOR DI LATTE, BASIL KOREAN BBQ CHICKEN, CHILLI GARLIC VINEGAR, RICE NOODLES, SPRING ONION BEEF SIRLOIN, PEPPERCORN JUS, GRILLED PICKLED ONIONS

SIDES

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 **

\$85 BANQUET MENU

ENTRÉE

WARMED MARINATED OLIVES, ROASTED FENNEL GRILLED FLAT BREAD, HERB OIL, FRENCH ONION DIP LOCALLY SOURCED CHARCUTERIE & ACCOMPANIMENTS CHILLI FRIED SQUID, PARSLEY, GRILLED LEMON AIOLI

MAIN (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

CRISPY FRIED POTATOES, CELERY SALT, DILL AIOLI GRILLED BROCCOLINI, HUMMUS, RED ZA'ATAR ONIONS, POMEGRANATE DRESSING

DESSERT (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

BAKED CAMEMBERT, HONEY ROASTED WALNUTS, ROSEMARY, SOURDOUGH WATTLESEED PANNA COTTA CHOCOLATE SEMIFREDDO