

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
CHARCUTERIE & ACCOMPANIMENTS

MAIN

PORK SCHNITZEL, BROWN BUTTER & CAPER GRAVY, LEMON
PASTA, ROASTED TOMATO SUGO ALLA VODKA, BASIL & PARMESAN

SIDES

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

DESSERT

WATTLESEED PANNA COTTA
CHOCOLATE SEMIFREDDO

\$85 BANQUET MENU

ENTRÉE

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

MAIN (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

PORK SCHNITZEL, BROWN BUTTER & CAPER GRAVY, LEMON
PASTA, ROASTED TOMATO SUGO ALLA VODKA, BASIL & PARMESAN
PERI PERI CHICKEN
BEEF SIRLOIN, PEPPERCORN JUS, GRILLED PICKLED ONIONS

SIDES

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

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 **