

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  
GRILLED FLAT BREAD, FRENCH ONION DIP, HERB OIL  
GRILLED CHORIZO, LEMON

MAIN

RICOTTA GNOCCHI, MUSHROOM, NUTMEG, PARMESAN  
CHICKEN SCHNITZEL, PEPPERCORN SAUCE, LEMON

SIDES

FRIES, CELERY SALT, DILL AIOLI  
GRILLED BROCCOLINI, HUMMUS, RED ZA’ATAR ONIONS, POMEGRANATE DRESSING

DESSERT

TIRAMISU

\$85 BANQUET MENU

ENTRÉE

WARM OLIVES  
GRILLED FLAT BREAD, FRENCH ONION DIP, HERB OIL  
GRILLED CHORIZO, LEMON  
CRISP FRIED SQUID, CHILLI, LEMON

MAIN

RICOTTA GNOCCHI, MUSHROOM, NUTMEG, PARMESAN  
CHICKEN SCHNITZEL, PEPPERCORN SAUCE, LEMON  
GRILLED PORTERHOUSE, PEPPERCORN SAUCE

SIDES

FRIES, CELERY SALT, DILL AIOLI  
GRILLED BROCCOLINI, HUMMUS, RED ZA’ATAR ONIONS, POMEGRANATE DRESSING  
ROAST PUMPKIN SALAD, ROCKET, FETTA, QUINOA, SPICED PEPITAS

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 \*\*