

Banquet Menu

\$38 per person (table of 4 or more)

Starters for the Table...

- Marinated mixed olives [gf] [v]
- Mushroom arancini balls w/ basil pesto [v]
- Crusty herb bread with Chef's dips [v]
- Fried salt, pepper and sumac calamari w/ lime mayo [gf]

Share Plates...

(Choice of one dish per person for the table)

- Panko crumbed Cajun eggplant wedges w/tangy green aioli [v]
- Sweet potato wedges w/ aioli [v]
- Grilled asparagus w/ shaved parmesan, rocket and truffle oil [gf] [v]
- Grilled pork gyoza dumplings [6]
- Beef and bacon sliders w/ tomato relish and melted cheddar [2]
- Pork and sage meatballs on pear and celeriac puree w/ sage butter
- Fried Chicken w/ smoked honey and chipotle mayo
- Baked Camembert w/ honey, thyme & crusty bread [v]
- Duck and orange salad on crispy wontons
- Rare seared tuna w/ ponzu jelly & wasabi mayo [gf]
- Seared scallops with tamari sauce, shallots & pink ginger [6] [gf]
- Filipino style crispy pork belly w/ chili jam
- 6-Hour slow roasted lamb shoulder w/ red wine & rosemary jus (+\$3)

Accompaniments for the Table...

- Roast beetroot and rocket salad w/ Danish feta & roasted fennel [gf] [v]
- Seasonal vegetables tossed with toasted almonds, butter & herbs [gf] [v]
- Shoestring fries with Japanese mayo [v]

[gf] = gluten free / [v] = vegetarian