

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]
- Grilled prawn gyoza dumplings [6]
- Sautéed spicy chorizo sausage in a rich tomato and onion sauce [gf]
- Beef and bacon sliders w/ tomato relish and melted cheddar [2]
- 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
- Seared eye fillet beef tataki [gf] (+ \$3)
- 6-Hour slow roasted lamb shoulder w/ red wine & rosemary jus [gf] (+ \$3)

Accompaniments for the Table...

- Salad of cos, apple, Danish feta & sunflower kernels [gf] [v]
- Seasonal vegetables tossed with toasted almonds, butter & herbs [gf] [v]
- Shoestring fries with Japanese mayo [v]

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