

Banquet Menu

\$39 per person (table of 4 or more)

Starters

Marinated mixed olives [gf] [ve]
Semi-dried tomato and basil arancini balls w/ candied olive mayo [6] [v]
Crusty herb bread with Chef's dips [ve]
Fried salt, pepper and sumac calamari w/ zesty mayo [gf]

Share Plates...

(one dish per person)

Marinated mushrooms w/ rocket, radish & truffle oil [gf] [ve]
Sweet potato wedges w/ aioli [v]
Grilled pork gyoza dumplings w/ black vinegar dipping sauce [6]
Parmesan eggplant wedges w/ passata, basil oil & microherbs [ve]
Beef and bacon sliders w/ tomato relish & melted cheddar [2]
Crispy fish tacos w/ pineapple salsa, lime mayo & slaw [2]
Spicy meatballs w/onion & tomato napoli [6]
Fried chicken w/ smoked honey & chipotle mayo [gf]
Baked Camembert w/ honey, thyme & toasted Turkish bread [v]
Duck and orange salad on crispy wontons
Rare seared tuna w/ ponzu jelly & wasabi mayo [gf]
Grilled scallops with tamari sauce, shallots & pink ginger [6] [gf]
Prawns sautéed w/ garlic & chilli [6] [gf]
Filipino style crispy pork belly w/ chili jam
Seared eye fillet beef tataki [gf] (+\$3)

Accompaniments for the Table...

Rocket, walnut, Persian feta and roast pumpkin salad w/
honey seeded mustard dressing [v] [gf]
Seasonal vegetables tossed with toasted almonds, butter & herbs [gf] [v]
Shoestring fries with Japanese mayo [v]

[gf] = Gluten free / [v] = Vegetarian / [ve] = Vegan