

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 [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)

- Sweet potato wedges w/ aioli [v]
- Beetroot carpaccio w/ shaved parmesan, leek ash and lemon & caper dressing [v] [gf]
- Grilled pork gyoza dumplings w/ black vinegar dipping sauce [6]
- Parmesan eggplant wedges w/ passata & basil oil [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]
- Pulled pork spring rolls w/ nam jim [2]
- 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] (+\$3)
- Filipino style crispy pork belly w/ chili jam
- Braised beef cheeks in a red wine reduction on truffle mash [gf] (+\$5)

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