

# Banquet

## ENTREE

Xo pippies on crispy noodles

Fremantle octopus, purple Congo potato fennel, orange gel gf

Heirloom tomato, basil, buffalo mozzarella, aged balsamic caviar gf

Peppered lamb, mint, pea and watercress, caraway dressing gf

Wood ear mushroom, fried tofu, shallot and chilli df, v

Italian cured meats, pickles, relishes, selection of sourdough, Pepe Saya butter

## MAIN

Crispy skin chicken with lemon, caper, anchovy butter

Charred flank steak, asparagus, grilled lemon gf

Salt & pepper fried flounder, soy ginger chilli broth, Chinese vegetables

Roasted heirloom vegetables, pesto butter gf, v

Spaghetti aglio, chilli, garlic, parsley v

Slow cooked lamb shoulder, lemon thyme potato gf

## SIDES

Hand cut chips

Green salad

## DESSERT

Selection of eclairs

**\$74pp**

# HOT AND COLD Seafood platters

## COLD SELECTION

Sydney rock oysters

NZ green lip mussels, tomato chilli salsa

Huon river smoked salmon

Pickled Fremantle octopus

Blue swimmer crab

King prawns

Seasonal fruit

## HOT SELECTION

Beer battered fish of the day

Salt & pepper prawns

Soft shell crab

Grilled scallops in half shell

Chips

*All served with tartare, ginger syrup, Marie rose sauce*

## ADD ON (market price)

Grilled Balmain bugs with garlic butter

Poached lobster tail

Split grilled prawns

**\$75pp** (2 pax platters)

# Sunday roast

Roasted lamb shoulder

Served with a selection of roasted heirloom vegetables, garlic thyme kipfler potato, rosemary red wine jus

**\$25pp** Platters serve two people

## CELEBRATION Cakes

### FLAVOUR SELECTIONS

Pistachio dacquoise, white chocolate & raspberry gf

Valrhona chocolate, almond, hazelnut crunch gf

Berries & speculoos cheesecake, strawberry coulis

Valrhona vegan chocolate torte, toasted pistachio, mandarin (10 inch only) v

Vanilla bean buttercream, macarons & salted caramel

**\$128** 10 inch round cake 24 pieces

**\$180** Half slab 30-36 pieces

**\$330** Full slab 50-56 pieces

