

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

\$98 10 inch round cake 24 pieces

\$180 Half slab 30-36 pieces

\$330 Full slab 50-56 pieces

