

## BANQUET MENU

FOR GROUPS OF 15 - 40 FOR A SIT DOWN MEAL. ALL COURSES ARE SHARED DOWN THE TABLE BANQUET STYLE

### \$70 BANQUET MENU

#### ENTREE

WARMED MARINATED OLIVES, ROASTED FENNEL  
GRILLED FLAT BREAD, HERB OIL, FRENCH ONION DIP  
LOCALLY SOURCED CHARCUTERIE & ACCOMPANIMENTS

#### MAIN

PORK COTOLETTA, BROWN BUTTER, SAGE CAPERS, FENNEL & CABBAGE SALAD  
CAVATELLI, ROASTED TOMATO SUGO, FIOR DI LATTE, BASIL

#### SIDES

CRISPY FRIED POTATOES, CELERY SALT, DILL AIOLI  
GRILLED BROCCOLINI, HUMMUS, RED ZA'ATAR ONIONS, POMEGRANATE DRESSING

#### DESSERT

WATTLESEED PANNA COTTA  
CHOCOLATE SEMI FREDDO

### \$85 BANQUET MENU

#### ENTREE

WARMED MARINATED OLIVES, ROASTED FENNEL  
GRILLED FLAT BREAD, HERB OIL, FRENCH ONION DIP  
LOCALLY SOURCED CHARCUTERIE & ACCOMPANIMENTS  
CHILLI FRIED SQUID, PARSLEY, GRILLED LEMON AIOLI

#### MAIN (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

PORK COTOLETTA, BROWN BUTTER, SAGE CAPERS, FENNEL & CABBAGE SALAD  
CAVATELLI, ROASTED TOMATO SUGO, FIOR DI LATTE, BASIL  
KOREAN BBQ CHICKEN, CHILLI GARLIC VINEGAR, RICE NOODLES, SPRING ONION  
BEEF SIRLOIN, PEPPERCORN JUS, GRILLED PICKLED ONIONS

#### SIDES

CRISPY FRIED POTATOES, CELERY SALT, DILL AIOLI  
GRILLED BROCCOLINI, HUMMUS, RED ZA'ATAR ONIONS, POMEGRANATE DRESSING

#### DESSERT (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

BAKED CAMEMBERT, HONEY ROASTED WALNUTS, ROSEMARY, SOURDOUGH  
WATTLESEED PANNA COTTA  
CHOCOLATE SEMI FREDDO

PLEASE NOTE THESE MENU ITEMS ARE INDICATIVE AND ARE SUBJECT TO CHANGE SEASONALLY. REST ASSURED THE NEW ITEMS WILL BE JUST AS GOOD!

\*\* ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE \*\*