

Banquets

BANQUET 1

\$65 PER PERSON
FOR 7 OR MORE ADULTS

TO START

ARTISANAL HOUSE BREAD (V, DF, VG)
hummus, za'atar, olive oil

WOODFIRED OLIVES (DF, V)
lemon peel, rosemary, garlic, chilli

SMALL PLATES

FRIED GNOCCHI (CN, V, VGO)
torched citrus, whipped fetta, pistachio dukkah

SALMON CAVIAR, FINGER LIME &
PRESERVED LEMON SOUR CREAM (GF)
served with crisps and crudités

BEEF CARPACCIO (DFO)
truffle artichoke, crudité, caper chips, horseradish

LARGE PLATES

WHOLE CHERMOULA SPATCHCOCK (GF)
whipped garlic, cumin brown butter, pickled onion

WOODFIRED SQUASH &
GOAT'S CHEESE SALAD (V, DFO, VGO)
fermented chilli, buckwheat, honey balsamic

SMOKED WAGYU BEEF SNAG
milk bun, caramelised onion, bone marrow aioli

SIDES

FRIES, CHICKEN SALT, KEWPIE
(V, GF, DF)

CHARRED BROCCOLINI, LEMON BUTTER
(V, GF, DFO)

PLEASE ADVISE OUR TEAM OF ANY DIETARY REQUIREMENTS

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | CN CONTAINS NUTS | VG VEGAN
GFO GLUTEN FREE OPTION AVAILABLE | DFO DAIRY FREE OPTION AVAILABLE | VGO VEGAN OPTION AVAILABLE
ALL SEAFOOD ON THIS MENU IS SOURCED FROM LOCAL/AUSTRALIAN WATERS

A SURCHARGE OF 10% APPLIES ON SUNDAYS. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.

BANQUET 2

\$115 PER PERSON
FOR 7 OR MORE ADULTS

TO START

ARTISANAL HOUSE BREAD (V)
truffle honey butter, pecorino, stracciatella

WOODFIRED OLIVES (DF, V)
lemon peel, rosemary, garlic, chilli

SMALL PLATES

SPANNER CRAB ROLL (GFO)
furikake, sesame, mandarin mayo

FRIED GNOCCHI (CN, V, VGO)
torched citrus, whipped fetta, pistachio dukkah

TOGARASHI YELLOWFIN TATAKI (GFO)
soy, wasabi, Kewpie, ginger

SEARED ½ SHELL SCALLOPS (GF, DF)
green nahm jim, kaffir lime, fried garlic

LARGE PLATES

WOODFIRED SQUASH & GOAT'S CHEESE SALAD (V, DFO, VGO)
fermented chilli, buckwheat, honey balsamic

ASADO WHOLE FISH (GF, DFO)
yuzu emulsion, puffed wild rice, chilli oil

WOODFIRED MARGRA WHOLE LAMB SHOULDER (GF)
goat curd, mint, garden pea, pickled onion, kipflers

SIDES

CUCUMBER SALAD, GRAPE, SESAME, YUZU
(V, GF, DF)

CHARRED BROCCOLINI, LEMON BUTTER
(V, GF, DFO)

SMASHED CHATS, GREEN GODDESS, SPICE MIX, FETTA
(V, GF, DFO)

To Finish

TENNANT'S DOUGHNUTS (V)
whew caramel, blood orange curd, star anise

