



Banquet

Celebration menu

\$77.50 per person (minimum 4 guests)

***Gluten free**

Sea salt citrus zest cured gravlax

thinly sliced rosettes, dilled cream cheese, baby capers, avocado cream, micro herbs (GF)

Lime & pineapple marinated scallop

minted green pea, sweet corn sauce, sweet chili dressing (GF, DF)

Charred eggplant involtini

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs (V, VG, GF, DF)

Flash fried calamari fingers

lightly battered, mexican chili mayo, chili infused sea salt (GF, DF)

Golden fried haloumi

watermelon, mixed chili oil salsa, mint leave (V, GF)

Grilled Lamb leg skewers

rosemary marinated, cherry tomato, baby capers, red onion, black olive caponata, jus lie, EVO (GF, DF)

Crushed chats

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Grain fed beef rump steak

seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce (GF)

Finish your night with a decadent dessert platter to share.

Seasonal sampler

\$65 per person (minimum 2 guests)

Peking duck

pancakes, hoi sin sauce, traditional garnish (DF)

Roasted sweet potato & blue lentil salad

baked sweet potato, blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (V, GF, VG, DF without ricotta)

Kaffir lime leaves marinated prawn

served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil (GF, DF)

Carrot & leek arancini

caraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow peas (V, VG, GF, DF)

Golden fried haloumi

watermelon, mixed chili oil salsa, mint leave (V, GF)

Tasmanian atlantic salmon medallions

dilled mustard marinade, baby peas, corn kernels, green shallot puree dressing (GF, DF)

Crushed chat potatoes

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Grain-fed beef rump steak

seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce (GF)



continued...



Banquet

Vegetarian or Vegan

\$50 per person

Crusty sourdough

extra virgin olive oil, spiced balsamic reduction (V, VG, DF)

Roasted sweet potato & blue lentil salad

baked sweet potato, blue lentils, mesclun lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (V, GF, VG, DF without ricotta)

Charred eggplant involtini

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs (V, VG, GF, DF)

Carrot & leek arancini

caraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow peas (V, VG, GF, DF)

Golden fried haloumi

watermelon, mixed chili oil salsa, mint leave (V, GF (Part of the Vegetarian banquet))

Steamed green beans

tossed in chili, soy, sesame (V, VG, GF, DF (Part of the Vegan banquet))

Baked quinoa & black bean cakes

mung beans, purple skin sweet potato, rainbow chard, sweet corn, onion, garlic, herbs, edamame & kale dip (V, VG, GF, DF)

Crushed chat potatoes

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Fried marinated tofu

chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas (V, VG, GF, DF)

