



Banquet

Celebration menu (gluten free)

\$77.50 per person (minimum 4 guests)

Sea salt citrus zest cured gravlax

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

Star anis spiced chicken breast salad

shredded mixed cabbage, caramelized red 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, DF)

Finish your night with a decadent dessert platter to share.



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