



Banquet

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, mesclun 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, DF)



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