



# banquet

## celebration menu (gluten free)

**\$77.50 per person (minimum 2 guests)**

**Sea salt citrus zest cured gravlax (GF)**

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

**Star anis spiced chicken breast salad (GF, DF)**

shredded mixed cabbage, caramelized red chili dressing

**Charred eggplant involtini (V, VG, GF, DF)**

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs

**Flash fried calamari fingers (GF, DF)**

lightly battered, mexican chili mayo, chili infused sea salt, lemon wedge

**Golden fried haloumi (V, GF)**

watermelon, mixed chili oil salsa, mint leave

**Grilled Lamb leg skewers (GF,DF)**

rosemary marinated, cherry tomato, baby capers, red onion, black olive caponata, jus lie, EVO

**Crushed chats (V, VG, GF, DF)**

new york style, fresh herbs, seasoned salt

**Grain fed beef rump steak (GF)**

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

**Finish your night with a decadent dessert platter to share.**



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