



banquet

Seasonal sampler

\$65 per person (minimum 2 guests)

Peking duck (DF)

pancakes, hoi sin sauce, traditional garnish

Roasted sweet potato & blue lentil salad (V, GF, VG, DF without ricotta)

baked sweet potato, blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts

Kaffir lime leaves marinated prawn (GF, DF)

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

Carrot & leek arancini (V, VG, GF, DF)

carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow peas

Golden fried haloumi (V, GF)

watermelon, mixed chili oil salsa, mint leave

Baked Atlantic salmon (GF, DF)

thai green curry marinade, coconut rice timbale, mango & chili dressing, shallots, coriander, toasted coconut

Crushed chat potatoes (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



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