



banquet

celebration menu (gluten free)

\$77.50 per person (minimum 2 guests)

Lime & pineapple marinated scallop (GF, DF)

minted green pea, sweet corn sauce, sweet chili dressing

Star anise 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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