• BANQUET MENU

Entrée:

Local Sourdough with Dips
Cheese Arancini with Truffle Aioli and Parmigiano
Moroccan Chicken Skewers with Hummus and Pomegranate
Calamari with Lemon, Rocket, and Aioli

Main:

Striploin with Red Wine Jus, Coleslaw
Market Fish with Salsa Verde and Roast Potatoes
Wild Mushroom Risotto
Rocket, Pear, and Parmigiano Salad with Mustard Vinaigrette
Seasonal Greens with Toasted Almond
French Fries

Dessert:

Vanilla Crème Brûlée Salted Caramel and Dark Chocolate Tart

2-Course Banquet: \$60 per person

3-Course Banquet: \$75 per person

We offer this menu to ensure meals are served quickly and smoothly. We're happy to accommodate dietary requirements where possible.

