

• **BANQUET MENU** •

Entrée:

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

Main:

Striploin with Red Wine Jus
Market Fish with Salsa Verde
Crumbed Chicken with Lemon and Parmigiano

Sides:

Seasonal Garden Salad with Mustard Vinaigrette
Seasonal vegetables with Toasted Almond
Chips with Aioli

Dessert:

Vanilla Crème Brûlée
Salted Caramel and Dark Chocolate Tart

2-Course Banquet: \$70 per person

3-Course Banquet: \$85 per person

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

GEORGE
BANKS

Card Payment Surcharge: A 1.5% surcharge applies to EFTPOS and credit card payments.