

Banquet Experience \$68

ENTRÉES

Flat Bread, Selection of Dips

Spiced Calamari, Pickled Fennel, Aioli (GF)

Baked Camembert, Lavosh, Candied Walnuts, Smoked Honey

Zucchini Frites, Parmesan, Olive Dust, Harissa Yoghurt (GF)

MAINS

Roast Chicken, Sweetcorn Salsa, Avocado (GF)

Wagyu Rump, Roast Cherry Tomatoes, Jus (GF)

Northern Territory Barramundi Fillet, Roast Cauliflower,

Pickled Grapes, Spinach, Parsley, Hazelnuts (GF)

Parmesan Truffle Fries (GF)

Sautéed Spring Greens (GF)

House Salad (GF)

DESSERT

Honeycomb Cheesecake, Lime Curd, Ice Cream

Please note a 10% service fee applies