



Banquet

\$59 pp

ENTRÉE

SELECTION OF SEASONAL DIPS

olives and our house baked baguette

SPICED CALAMARI

house-made aioli (df, gf)

PORTOBELLO MUSHROOM & CHEESE ARANCINI

napolitana sauce and grana padano cheese (v)

MAINS

ROASTED CHICKEN SUPREME

house-made tapa sauce

SIRLOIN STEAK

red wine jus (gf)

SIDES

HONEY ROASTED PUMPKIN (GF)

SPINACH POTATO MASH (GF)

DESSERT

(select one of the following)

CHOCOLATE FUDGE CAKE

honeycomb and meringue

CLASSIC LEMON TART

dried berries and nut praline

all courses are served family style on platters to the table



Banquet

\$69 pp

ENTRÉE'S TO SHARE

SELECTION OF SEASONAL DIPS

olives and our house baked baguette

SPICED CALAMARI

house-made aioli (df, gf)

PORTOBELLO MUSHROOM & CHEESE ARANCINI

napolitana sauce and grana padano cheese (v)

MAINS

(choice of 2 for alternate drop)

ROASTED CHICKEN SUPREME

beetroot risotto (gf)

250G SIRLOIN STEAK

roasted broccolini, red wine jus (gf)

BARRAMUNDI FILLET

potato mash, lemon butter (gf)

DESSERT

(choose one of the following, served per person)

CHOCOLATE FUDGE CAKE

honeycomb, meringue

CLASSIC LEMON TART

dried berries, nut praline

CHURROS

chocolate dipping sauce