

Banquet

\$59 pp

ENTRÉES

SELECTION OF SEASONAL DIPS

olives and our house baked baguette

SPICED CALAMARI

house-made aioli (df, gf)

TOMATO, PESTO & MOZZARELLA ARANCINI

MAINS

ROASTED CHICKEN SUPREME

house-made tapa sauce

SIRLOIN STEAK

red wine jus (gf)

SIDES

ROASTED VEGETABLES

GARDEN SALAD

DESSERT

(select one of the following)

CLASSIC CHOCOLATE TART

chocolate ganache

BURNT ORANGE PANNA COTTA

all courses are served family style to the table