



# FESTIVE FEAST

BANQUET SHARE MENU \$90 P/P

TO START

**Sydney Rock Oysters w eschallots mignonette  
Truffle & mushroom arancini (V)  
Kingfish tartare w lemon dressing, dill oil & cassava crackers (GF)  
Burrata w heirloom tomatoes, thai basil & pesto (GF, V)  
served w sourdough**



MAINS CHOOSE 2

**Roast turkey in a cranberry glaze w sautéed grapes & gravy (GF)  
Whole roasted lamb shoulder w garlic & sumac (GF)  
Blue swimmer crab & prawn linguine w rocket, garlic, tomato, chilli & lemon  
Sirloin MB4 w red wine jus, cooked Medium Rare (GF)  
add \$10 p/p**

**Linguine w preserved lemon, chilli & confit garlic (V)**



SIDES CHOOSE 2

**Roasted dutch carrots in honey & oregano (GF, V)  
Mesclun leaf salad w classic vinaigrette (GF, V)  
Roasted potatoes w rosemary and garlic (GF, V)  
Chips w aioli & tomato sauce (GF, V)  
Charred broccolini w sesame (GF, V)**



DESSERT

**Mini pavlova (GF)  
Cheese boards (GF crackers available on request)**

**Christmas Crackers & printed menu's included.**

