



## BANQUET MENU TO SHARE



### OPTION 1

\$65 PER PERSON  
CHOICE OF 2 STARTERS  
CHOICE OF 1 MAIN  
CHOICE OF 2 SIDES  
CHOICE OF 1 DESSERT

### OPTION 2

\$80 PER PERSON  
CHOICE OF 3 STARTERS  
CHOICE OF 2 MAIN  
CHOICE OF 2 SIDES  
CHOICE OF 1 DESSERT

### OPTION 3

\$95 PER PERSON  
ALL STARTERS  
CHOICE OF 3 MAIN  
CHOICE OF 2 SIDES  
CHOICE OF 2 DESSERT

**MINIMUM 10 PERSON**

## TO START

**HUMMUS & DUKKAH (V)**  
w sourdough

**S & P CALAMARI**  
w spicy roasted onion aioli & pickled chilli

**TRUFFLED MUSHROOM ARANCINI V**  
w aioli

**BUFFALO MOZZARELLA GF, V**  
w slow roasted tomatoes

**KINGFISH TARTARE GF**  
w sashimi-grade kingfish, lemon dressing, dill oil  
& cassava crackers

## MAINS

**GRAIN FED SIRLOIN MB4 GF**  
w charred greens & enoki mushrooms

**SALMON FILLETS**  
w thai basil & cashew pesto & a tomato &  
grilled corn salsa

**PRAWN & CRAB LINGUINE**  
w cherry tomatoes & chilli

**MUSHROOM X.O. LINGUINE VE**  
spicy

## SIDES

**MESCLUN SALAD VE, GF**  
w lemon vinaigrette

**SHOESTRING FRIES V**

**CHARRED BROCCOLINI VE, GF**  
w sesame

## ADDITIONS

**FRESH SHUCKED OYSTERS \$5 EACH GF**

**FRESH COOKED & PEELED PRAWNS  
\$5 PER PERSON GF**  
w marie rose sauce & lemon

**STRIPLOIN 1kg MB4 \$99 GF**

**WHOLE W.A. LOBSTER \$MP GF**  
w garlic butter & fresh lemon

## DESSERT

**DONUT FRIES**  
w dulce de leche

**TIRAMISU**

**SALTED VALRHONA CHOC TORTE**

**HOMEMADE CARROT CAKE**  
w cream cheese frosting

**CHEESE PLATE V**  
daily selection of cheeses w condiments

The menu is all designed as a share style menu.  
Menu subject to change due to supply or  
seasonal availability.

V = Vegetarian | VE = Vegan | GF = Gluten Free  
We are unable to guarantee our dishes are free  
from traces of gluten, nuts, oils or shellfish