



# FESTIVE FEAST

BANQUET SHARE MENU \$90 P/P

## TO START

**Sydney Rock Oysters w eschallots mignonette  
Truffle & mushroom arancini (V)**

**Salmon tartare w ponzu, truffle oil & cassava crackers (GF)**

**Buffalo Mozzarella 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)**

**Chips w aioli & tomato sauce (GF, V)**

**Charred broccolini w sesame (GF, V)**

**Garlic roasted potatoes (GF, V)**



## DESSERT

**Mini pavlova (GF)**

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

***Sample Menu.***

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

