

BANQUET MENU

\$80PP All to share

TO START

Single origin sourdough
with butter

Taramasalata with fish roe,
chilli oil, sourdough

Truffle arancini with aioli

Yellowfin tuna tartare with
avocado wasabi puree,
ponzu and cassava

MAINS

Charred kale salad with
avocado, sugar snap peas
and ginger vinaigrette

Beef rump (medium rare)
chat potatoes and veal jus

Roast of the day

DESSERT

Smashed pavlova with
fresh Australian mango

\$120PP All to share

TO START

Single origin sourdough
with butter

Taramasalata with fish roe,
chilli oil, sourdough

Truffle arancini with aioli

Oysters served on ice
with yuzu shallots, lemon

Yellowfin tuna tartare with
avocado wasabi puree,
ponzu and cassava

MAINS

Quinoa, shaved brussels sprouts,
chopped herbs currants,
almonds and rocket salad with
pomegranate and vinaigrette

Charred kale salad with
avocado, sugar snap peas
and ginger vinaigrette

Beef rump (medium rare)
chat potatoes and veal jus

Roast of the day

DESSERT

Smashed pavlova with
fresh Australian mango

Cheese platter