

# BANQUET MENU

**\$80PP** All to share

## START

Appellation oysters

Bread – milk bun and burnt ricotta

Dips – taramasalata and bottarga

## APPETIZER

Truffle and mushroom arancini

Salmon tartare, Kimchi and cassava

Quinoa salad tabbouleh

## MAINS

Choose 2 from below

Sirloin, Jalapeno butter and veal jus

Egg tagliatelle, Crabmeat confit tomato and rocket

Battered flatheads, House made tartare, Tomato chutney

Includes 2 sides – Shoestring fries & Shaved cabbage and parmesan salad

## DESSERT

Dessert of the day

Sample seasonal menu, subject to change, please enquire about our current options