



To Start

Sydney rock oyster, yuzu mignonette
Milk bun, burnt ricotta and molasses
Taramasalata with bottarga
Hummus and dukkah chickpeas
Clams with miso and jalapeño emulsion, pickle zucchini
Mushroom and truffle arancini

Mains - Choose 2 for the table

Twice cooked Crispy pork belly, braised fennel and apples
Slow roasted lamb shoulder, Chimichurri, grated feta and lemon cheeks
1kg T-bone with trimmings and veal jus
Whole baked snapper
Roasted cauliflower, cashew cream, almond and soft herb salad

Sides

Roasted baby potatoes
Burnt Brussel sprouts, chilli glaze
Buttercup radish and classic vinaigrette

Dessert

Banoffee and sourdough parfait

To finish

Cheese, Lavosh and condiments for the table

\$99pp - Banquet Menu

All dishes are included – Choose 2 mains