

BANQUET MENU

\$80PP All to share

TO START

Brioche with whipped burnt ricotta butter and molasses

Appellation oysters served on ice with yuzu honey mignonette and horse radish emulsion

Taramasalata or hummus with sourdough

Porcini and truffle arancini with aioli

Charred kale with red cabbage, fennel, caramelised onion, avocado ginger dressing with cashew and fried shallots

SIDES - CHOOSE 2

Burnt Brussel sprouts with sweet chilli glaze

Buttercup lettuce, radish and classic vinaigrette

Shoestring fries with tomato ketchup

Roasted Kipfler with garlic and lemon thyme

MAINS - CHOOSE 2

Sole meuniere with brown butter, capers and Paris mash

Egg linguine with confit cherry tomatoes. Spanner crab, chilli and garlic with arugula

T-Bone pinnacle mb4 with veal jus (+\$5pp)

Vegan risotto with confit heirloom tomato and roasted garlic with micro herbs

DESSERT - CHOOSE 1

Basque style burnt cheesecake, Raspberry macerated with rose

Rum Baba - soaked brioche with rum syrup served with honey cream and pistachio

Dairy free salted caramel ice cream and saffron infused Tasmanian honeycomb

Assorted cheese, lavosh and condiments