

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
(Vegan Option Available)

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

DESSERT - CHOOSE 1

Basque style burnt cheesecake, Raspberry macerated with rose

Sago – Mango and Pomelo

Dairy free chocolate ice cream and saffron infused
Tasmanian honeycomb

Assorted cheese, lavosh and condiments

The Banquet menu is a requirement for tables of 10 or more.

Please communicate your menu choices and dietary requirements at least 1 week prior to your booking.

