

BANQUET MENU

Option A

\$80PP All to share

TO START

Brioche with whipped burnt ricotta butter and molasses

Taramasalata, chilli oil and bottarga

Hummus with chickpea dukkah

Porcini and truffle arancini with aioli and white truffle oil

Burrata with oven roasted tomatoes and toasted panko gremolata

MAINS

Sole meuniere with brown butter, capers and Paris mash

Wagyu ragu tagliatelle, pecorino

SIDES

Burnt Brussel sprouts with sweet chilli glaze

Shoestring fries with aioli

DESSERT

Sticky date pudding with coconut ice-cream

Option B

\$95PP All to share

TO START

Appellation oysters with yuzu mignonette

Brioche with whipped burnt ricotta butter and molasses

Taramasalata, chilli oil and bottarga

Hummus with chickpea dukkah

Porcini and truffle arancini with aioli and white truffle oil

Burrata with oven roasted tomatoes and toasted panko gremolata

MAINS

T-Bone MB4, veal jus and warrigal greens

Spanner crab tagliatelle, cherry tomatoes, lemon and capers

SIDES

Burnt Brussel sprouts with sweet chilli glaze

Roasted rosemary potatoes

DESSERT

Basque style burnt cheesecake, cream and finger lime

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.

BANQUET MENU

Option C

\$120PP All to share

TO START

Fresh assorted sashimi platter with oysters, kingfish, salmon, tuna and assorted condiments

Brioche with whipped burnt ricotta butter and molasses

Taramasalata, chilli oil and bottarga

Hummus with chickpea dukkah

Porcini and truffle arancini with aioli and white truffle oil

Burrata with oven roasted tomatoes and toasted panko gremolata

MAINS

T-Bone MB4, veal jus and warrigal greens

Spanner crab tagliatelle, cherry tomatoes, lemon and capers

SIDES

Burnt Brussel sprouts with sweet chilli glaze

Shoestring fries with aioli

Mixed mesclun greens with vinaigrette

DESSERT

Basque style burnt cheesecake, cream and finger lime

TO FINISH

Assorted cheese, lavosh and condiments

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