

# BANQUET MENU

Option C

**\$80PP** All to share

## TO START

Potato Roll, Whipped burnt ricotta butter and molasses

Taramasalata, chillioil and bottarga

Hummus with chickpea dukkah

Porcini and truffle arancini with aioli and white truffle oil

## MAINS

Squid Ink Spaghetti Frutti di mare, prawns, chilli and garlic with parsley and capers

Wagyu Sirloin Mb6, Crispy Polenta, Charred Chinese broccoli & veal jus

Upgrade Option: T-Bone 1KG  
Pinnacle Mb4 with veal jus (+\$7pp)

## SIDES

Burnt Brussels sprouts with sweet chilli glaze

Shoestring fries with aioli

## DESSERT

Basque Style Cheesecake with Biscoff & whipped cream

Option B

**\$99PP** All to share

## TO START

Potato Roll, Whipped burnt ricotta butter and molasses

Appellation oysters with yuzu mignonette

Potato Roll, Whipped burnt ricotta butter and molasses

Taramasalata, chillioil 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

Squid Ink Spaghetti Frutti di mare, prawns, chilli and garlic with parsley and capers

## SIDES

Burnt Brussels sprouts with sweet chilli glaze

Shoestring fries with aioli

## DESSERT

Basque Style Cheesecake with Biscoff & whipped cream

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 A

**\$119PP** All to share

## TO START

Kingfish sashimi style, roasted sesame dressing, micro herbs & enoki mushroom

Potato Roll, 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

Yellowfin Tuna Tostadas, ponzu, avocado and Chipotle

## MAINS

T-Bone MB4, veal jus and warrigal greens

Pan Roasted Coral Trout, Brown Butter, Capers and Celeriac Remoulade

Soaggetti with Sautéed Mushroom & Mushroom X.O

## SIDES

Burnt Brussel sprouts with sweet chilli glaze

Shoestring fries with aioli

Buttercup Lettuce with Radish and Classic vinaigrette

## DESSERT

Basque style burnt cheesecake, cream and finger lime

## TO FINISH

Assorted cheese, lavosh and condiments

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