

# BANQUET MENU

Option C

**\$80PP** All to share

## TO START

Potato Roll, Whipped burnt ricotta butter and molasses

Taramasalata, chillioil and bottarga  
**(DF) (GF)**

Hummus with chickpea dukkah  
**(V) (GF)**

Porcini and truffle arancini with aioli and white truffle oil

## MAINS

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

*(GF option available)*

Wagyu Sirloin Mb6, Crispy Polenta, Charred Chinese broccoli & veal jus  
**(GF)**

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

## SIDES

Burnt Brussels sprouts with sweet chilli glaze **(DF) (GF) (V)**

Shoestring fries with aioli **(GF) (V)**

## DESSERT

Basque Style Cheesecake with Biscoff & whipped cream **(GF)**

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 **(GF)**

Porcini and truffle arancini with aioli and white truffle oil

Burrata with oven roasted tomatoes and toasted panko gremolata  
*(GF Option available)*

## MAINS

T-Bone MB4, veal jus and greens **(GF)**

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

*(GF option available)*

## SIDES

Burnt Brussels sprouts with sweet chilli glaze **(DF) (GF) (V)**

Shoestring fries with tomato sauce **(GF) (V)**

## DESSERT

Basque Style Cheesecake with Biscoff & whipped cream  
**(GF)**

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

# BANQUET MENU

Option A

**\$119PP** All to share

## TO START

Kingfish sashimi style, roasted sesame dressing, micro herbs & enoki mushroom **(DF) (GF)**

Potato Roll, Whipped burnt ricotta butter and molasses

Taramasalata, chilli oil and bottarga

Hummus with chickpea dukkah **(GF)(V)**

Porcini and truffle arancini with aioli and white truffle oil *(GF & V option available)*

Yellowfin Tuna Tostadas, ponzu, avocado and Chipotle **(DF)**  
*(GF option available)*

## MAINS

T-Bone MB4, veal jus and greens **(GF)**

Pan Roasted Coral Trout, Brown Butter, Capers and Celeriac Remoulade **(GF)**

Spaghetti with Sautéed Mushroom & Mushroom X.O **(DF) (GF)(V)**

## SIDES

Burnt Brussel sprouts with sweet chilli glaze **(DF) (GF)(V)**

Shoestring fries with Tomato sauce **(GF)(V) (DF)**

Buttercup Lettuce with Radish and Classic vinaigrette **(DF) (GF)(V)**

## DESSERT

Basque style burnt cheesecake, cream and finger lime **(GF)**

## TO FINISH

Assorted cheese, lavosh and condiments

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