

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

Appellation oysters with yuzu mignonette

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)*

Appellation oysters with yuzu mignonette

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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