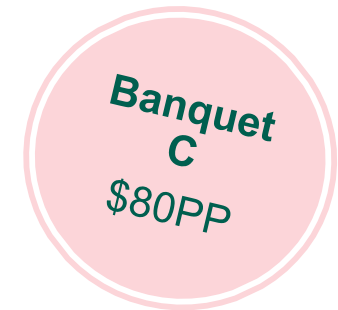




Banquet Event

From \$80PP
Sit down banquet C

BANQUET MENU
ALL-TO-SHARE STYLE



TO START

Brioche with whipped butter, truffle and parmesan

Appellation oysters served on ice with yuzu honey mignonette and horse radish emulsion

Taramasalata with bottarga & hummus with dukkah

Porcini and truffle arancini with aioli

Chickpea Tabbouleh – Chickpeas, Parsley, coriander, green apple, black vinegar dressing, avocado and almond puree with sourdough (V) (DF)

SIDES

Burnt Brussel sprouts with sweet chilli glaze

Shoestring fries with tomato ketchup

MAINS

Wagyu Rump – Mb6 with Potato galette, Carrot puree & Asparagus (GF)

Seafood Bisque with fresh hand cut dail pasta, spanner crab, prawns and Pangrattato

DESSERT

Dessert Du Jour – Chef's Selection of 2 desserts of the day

BANQUET MENU
ALL-TO-SHARE STYLE



TO START

Brioche with whipped butter, truffle and parmesan

Appellation oysters served on ice with yuzu honey mignonette and horse radish emulsion

Taramasalata with bottarga & hummus with dukkah

Porcini and truffle arancini with aioli

Chickpea Tabbouleh – Chickpeas, Parsley, coriander, green apple, black vinegar dressing, avocado and almond puree with sourdough (V) (DF)

Stracciatella with Mushroom X.O. Roasted sesame, sourdough and Macadamia

SIDES

Burnt Brussel sprouts with sweet chilli glaze

Shoestring fries with tomato ketchup

MAINS

T-bone – 1kg Pinnacle mb4 with veal jus

Seafood Bisque with fresh hand cut dail pasta, spanner crab, prawns and Pangrattato

DESSERT

Dessert Du Jour – Chef's Selection of 2 desserts of the day

Empire Lounge - Sydney Seaplanes, Lyne Park, Rose Bay 2029
events@empirelounge.com.au / 02 9388 1978

BANQUET MENU
ALL-TO-SHARE STYLE



TO START

Brioche with whipped butter, truffle and parmesan

Appellation oysters served on ice with yuzu honey mignonette and horse radish emulsion

Taramasalata with bottarga & hummus with dukkah

Porcini and truffle arancini with aioli

Chickpea Tabbouleh – Chickpeas, Parsley, coriander, green apple, black vinegar dressing, avocado and almond puree with sourdough (V) (DF)

Tuna Tartare with avocado & ponzu casava crackers (GF) (DF)

Kingfish spicy Nduja, Mandarin oil, crispy basil (GF) (DF)

SIDES

Burnt Brussels sprouts with sweet chilli glaze

Shoestring fries with tomato ketchup

Buttercup lettuce, radish and classic vinaigrette

MAINS

T-bone – 1kg Pinnacle mb4 with veal jus

Market Fish with steamed burnet cabbage, caviar beurre Blanc (GF)

Mushroom X.O. with spaghetti, sauteed mushrooms and Mushroom X.O. (GF) (DF) (V)

DESSERT

Dessert Du Jour – Chef's Selection of 2 desserts of the day