

Banquet Menu



Standard Mains

- ROAST CHICKEN Chimichurri Salsa (GF LF)
- BEED RUMP CAP red wine jus (GF)
- BARBECUED BEEF TRI TIP Master-Stock & Togerashi (GF LF)
- SLOW-ROAST LAMB BELLY pomegranate glaze (GF LF)
- RED ROAST PORK NECK Lychee & Crisp Shallot (GF LF)
- 36 HOUR SLOW-COOKED SHORT-RIB OF BEEF Grain Mustard Jus (GF LF)
- ROASTED LAMB SHOULDER Fennel, Garlic & Rosemary Marinade (GF LF)
- CONFIT OF PORK BELLY with Crackling & Mustard Fruit (GF LF)

Premium Mains

- SALMON SIDES lightly cured & smoked in-house, Lemon Vinagrette (GF LF)
- PEKING DUCK hoi sin glaze (LF)
- ROASTED SCOTCH FILLET Balsamic Glazed Peppers & Baby Onions
- MARKET FISH with Asparagus, Tomato & Pink Peppercorn Dressing

Vegetable Sides

- STEAMED BABY POTATOES in parsley & garlic butter (GF V)
- ROASTED ROOT VEGETABLES rosemary salt (GF LF V)
- SLOW-ROAST CAULIFLOWER Creamed Leek & Grana Padano (GF V)
- ISRAELI COUS COUS apricot, almond, feta, corriander (V)
- KALE, Eschalot, Chilli & Balsamic (GF LF V)
- STEAMED GREEN BEANS Almond, Oregano, Lemon (GF LF V)
- BAKED POTATO GRATIN in garlic cream (GF V)
- TRADITIONAL RATATOUILLE (GF LF V)

Salad Selections

- CAPRESE vine ripened tomato, buffalo mozzarella, fresh basil (GF V)
- GREEK feta, olive, capsicum, eggplant, mesclun, balsamic glaze (GF V)
- GARDEN cherry tomato, red onion, cucumber, honey mustard dressing (GF LF)
- POTATO bacon, shallot, sun-dried tomato, parsley, garlic aioli (GF LF)
- ROCKET pear, parmesan, pine nut, balsamic glaze (GF V)
- CAESAR cos, bacon, parmesan, croutons, anchovy, egg
- COLESLAW cabbage, carrot, shallot, macadamia, mayonnaise (GF LF V)

*We can cater to all dietary requirements