

BANQUET 1 \$65 p/p – (Minimum four guests)
All courses are designed to share.

FIRST COURSE

Garden Salad

With chardonnay vinaigrette, & cracked pepper

Baked Panini

With whipped parmesan & chive butter

Olives & Feta

Marinated olives, & feta cheese

SECOND COURSE

Charcuterie Board

Cured meats, with toasted sourdough, marinated olives, a quail egg, seasonal fruits, romesco sauce, & salsa verde

THIRD COURSE

Prawn Fusilli Pasta

With slow-cooked Yamba prawns, olive oil, heirloom tomatoes, confit chilli, black garlic, goat's cheese, & fresh snow pea tendrils

Stuffed Chicken Breast

Free-range chicken, left on the bone, stuffed with lemon zest goat's cheese, & wrapped in aged prosciutto. With scorched broccolini, & butternut pumpkin & parmesan purée

FOURTH COURSE

Seasonal Fruit Platter

BANQUET 2

\$95 p/p – (Minimum four guests)
All courses are designed to share.

FIRST COURSE

Burrata Salad

With heirloom tomatoes, lemon thyme, sea salt, olive oil, & aged apple balsamic

Baked Panini

With whipped parmesan & chive butter

Aged Prosciutto

With toasted panini bread, aged apple balsamic, & olive oil

Olives & Feta

Marinated olives, & feta cheese

SECOND COURSE

Hot & Cold Seafood Platter

Salt & Pepper calamari, grilled U6 prawns, natural oysters, & oyster pillows

THIRD COURSE

Grilled Snapper Fillet

With fresh gremolata, & preserved lemon aioli

**New York Sirloin Riverine Premium
MBS2**

With pumpkin purée, bone marrow butter, & red wine jus

*(Mains are served with creamy mashed
Potato, & scorched broccolini)*

FOURTH COURSE

Chef's Dessert Platter

A medley of our chef's favourite sweets

SET MENU

Please select your choice from the optional courses below.

2 Courses – \$70p/p, 3 Courses – \$85p/p, 4 Courses – \$95p/p

(Minimum 2 guests)

Appetisers To Share

(The following appetisers are served complimentary as part of all set menus)

Garden Salad

With chardonnay vinaigrette, & cracked pepper

Baked Panini

With whipped parmesan & chive butter

Aged Prosciutto

With toasted panini bread, aged apple balsamic, & olive oil

Olives & Feta

Marinated olives, & feta cheese

SHAREBOARD

Deli Board

A selection of cured meats & cheeses, with marinated olives, romesco sauce, truffled honey, seasonal fruits, poppy seed lavash, & toasted sourdough

ENTRÉE *Your choice of;*

Three-Cheese Zucchini Flowers

With pickled heirloom carrots, tomato harissa 'ragout', & snow pea tendrils

Oysters Natural

Half a dozen Sydney Rock oysters, with fresh lemon, & red wine shallot vinaigrette

Grilled King Prawns

Two U6 Prawns marinated in fresh herbs, garlic, & lemon butter

MAIN *Your choice of;*

Mushroom Risotto

With roasted Portobello mushrooms, black truffle paste, goat's cheese, lemon thyme, sea salt, olive oil, & shaved Grana Padano

Battered Snapper & Chips

With baby caper tartare, & fresh lemon

Grilled Snapper Fillet

With fresh gremolata, preserved lemon aioli, & your choice of creamy mashed potato or scorched broccolini

New York Sirloin Riverine Premium MBS2

With pumpkin purée, bone marrow butter, red wine jus, & your choice of your choice of creamy mashed potato or scorched broccolini

DESSERT

Chef's Dessert Platter

A medley of our chef's favourite sweets