

BANQUET 1

\$70 p/p

All courses are created to share.

COURSE 1

Heirloom Tomato Salad
Pistou, croutons, parma prosciutto

Panini Bread
House-made butter

Mixed Marinated Olives

COURSE 2

Charcuterie Board
Selection of cured meats, house pickles, chargrilled sourdough bread,
house-made butter

COURSE 3

Seafood Ravioli
Spinach, bisque

COURSE 4

Flat Iron Angus
Romesco salsa, witlof, bagna cauda jus

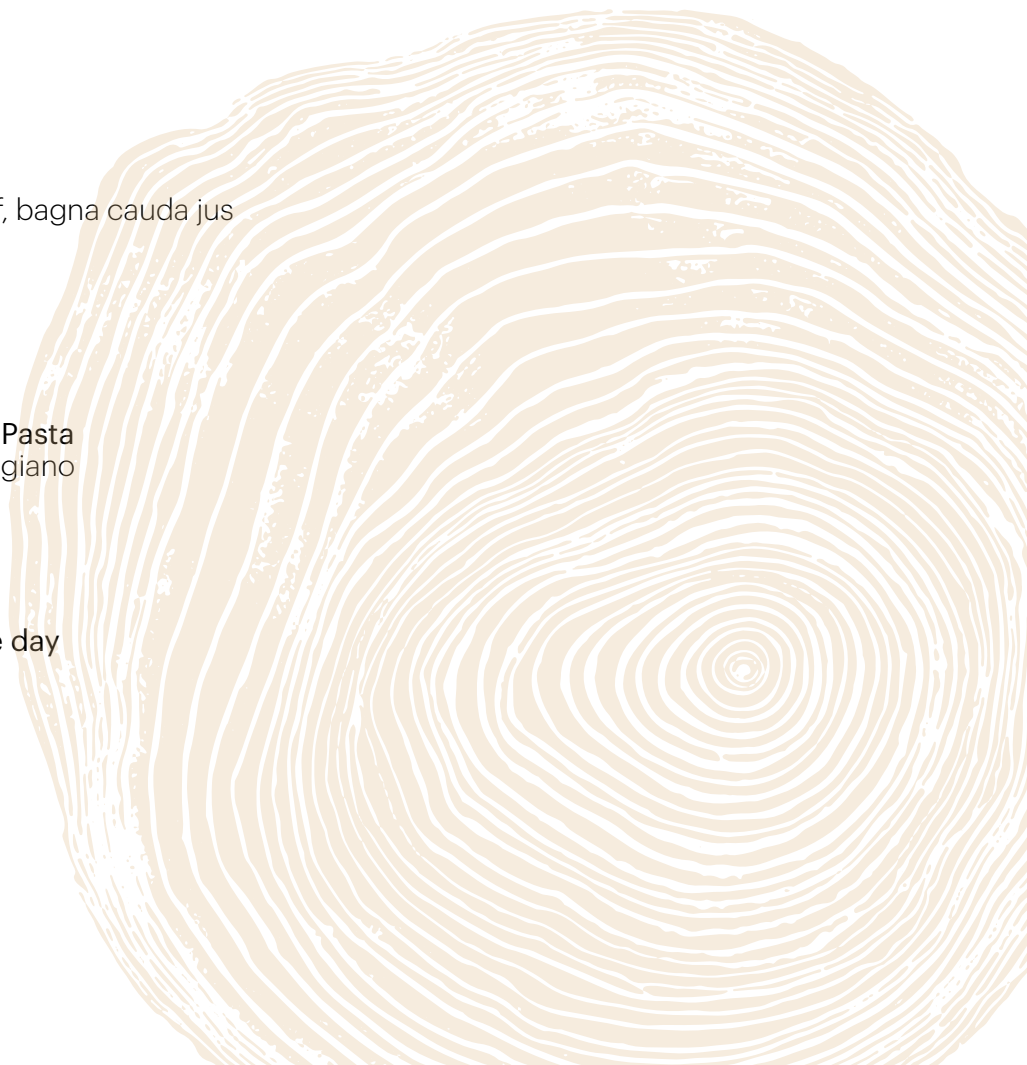
Shoestring Fries
With garlic aioli

- Vegetarian option -

Vegetarian Cavatelli Pasta
Tomatoes, celery, reggiano

COURSE 5

Chef's dessert of the day



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BANQUET 2

\$95 p/p

All courses are served to share.

COURSE 1

Heirloom Tomato Salad
Pistou, croutons, parma prosciutto

Panini Bread
House-made butter

Smoked Eel Cream
Lemon zest, parsley, bottarga, flatbread

COURSE 2

Sydney Rock Oysters
Natural with mignonette

Salt & Pepper Calamari
Preserved lemon & nduja aioli

Scallops Sashimi
Fish roe, chives, lemon, olive oil

COURSE 3

Grilled Snapper
Summer vegetables, cherry tomato salsa, sweet corn puree, basil

Shoestring Fries
With garlic aioli

COURSE 4

Jack's Creek Sirloin - 280g -
Red wine jus, béarnaise sauce

Garden Leaf Salad
Josette's walnut vinaigrette

Steamed Vegetables
Lemon & chilli dressing

- Vegetarian option -

Vegetarian Cavatelli Pasta
Tomatoes, celery, reggiano

COURSE 5

Chef's dessert of the day

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SET MENU

Please select your choice from the optional courses

2 Courses - \$70p/p

3 Courses - \$85p/p

4 Courses - \$95p/p

APPETISERS [TO SHARE]

(The following appetisers are complimentary for all set menus)

Heirloom Tomato Salad
Pistou, croutons, parma prosciutto

Panini Bread
House-made butter

Mixed Marinated Olives

FIRST COURSE [TO SHARE]

Charcuterie Board
Selection of cured meats, house pickles, chargrilled sourdough bread,
house-made butter

SECOND COURSE

Tomato Gazpacho
Baby cucumbers, bullhorn peppers, sweet corn, foccacia crostini

Chargrilled Quail
Chimichurri, chickpeas, mulberries

Salt & Pepper Calamari
Preserved lemon & nduja aioli

THIRD COURSE

Artichoke Barigoule
Baby carrots, white beans, caramelised baby onions, fennel & preserved lemon salsa

Grilled Snapper
Summer vegetables, cherry tomato salsa, sweet corn puree, basil

Flat Iron Angus - 250g -
Romesco salsa, witlof, bagna cauda jus

FOURTH COURSE

Chef's dessert of the day

