

BANQUET MENU

2 COURSES \$45 - 3 COURSES \$50

ANTIPASTO

GRAZING BOARD OF CURED MEATS, CHEESES, PICKLES,
SEASONAL VEGETABLES, CONDIMENTS & HOUSE BAKED BREAD

POLENTA CHIPS, SMOKED PAPRIKA AIOLI

MAIN

CHOICE OF 3 OPTIONS

LEMON & ROSEMARY INFUSED LAMB LEG, MINT SAUCE

ROLLED BERKSHIRE PORK BELLY, PICKLED APPLE PASTE

SLOW ROASTED O'CONNOR'S EYE FILLET, HORSERADDISH CREAM

SALT BAKED SALMON FILLET, LEMON, GARLIC, CORIANDER

ROASTED BUTTERNUT SQUASH, SAGE & WALNUT STUFFING

BRAISED CABBAGE, TOFU & MIXED GRAIN STUFFING

SIDE

ROCKET SALAD, SHAVED PARMESAN, WALNUTS,
WHITE BALSAMIC DRESSING

ROAST POTATOES, ROSEMARY SALT

GREEN BEANS, ALMONDS, LEMON OIL

SWEET

CHOCOLATE & MACADAMIA BROWNIES, VANILLA CREAM

GINGERBREAD, POACHED FRUIT, VEGAN CUSTARD



ALL CARD TRANSACTIONS WILL INCUR A1.5% PROCESSING FEE