

BANQUET MENU

*Our Banquet Menu is available for groups of 12 or more
This is a sharing style menu and all members of the group are required to partake
72 hours notice is required for all bookings requesting this menu
We do our best to cater for all dietary requirements, provided we are notified in advance*

2 COURSES \$45 - 3 COURSES \$50

ENTREE

Grazing board of cured meats, cheeses, pickles, seasonal vegetables,
condiments, house baked bread

Polenta Chips, smoked paprika aioli

MAIN

Choose 3 options for your group to share

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

roastpotatoes, rosemary salt

green beans, almonds, lemon oil

SWEET

chocolate & macadamia brownies, vanilla cream

gingerbread, poached fruit, vegan custard

ALL OUR MEAT IS FREE RANGE
LET US KNOW IF YOU HAVE ANY ALLERGIES

A 10% SURCHARGE WILL APPLY TO ALL PUBLIC HOLIDAYS
ALL CARD TRANSACTIONS WILL INCUR A 1% PROCESSING FEE

GRACE DARLING HOTEL