



BANQUET STYLE MENU

Enjoy a curated selection of dishes presented for the whole table. This style of dining allows for a more interactive and relaxed experience, where the food becomes the center of the conversation.

\$115 PER PERSON (other packages can be curated)

3 CANAPES

2 MAINS

3 SIDES

CAKE CUTTING



CHICKEN

Chicken satay skewer, thai peanut sauce (gf)

Butter chicken empanada, spicy yoghurt

BEEF

Charred chorizo, salsa verde

Portugese style tartlet, chorizo, spinach

Beef wellington, tomato relish

Beef rendang empanada, spiced yoghurt

Italian meatball skewer, napolitana sauce, balsamic (gf)

Beef tartar, crisp bread, horseradish

PORK

Sticky pork belly bites, chili, coriander

DUCK

Peking duck wonton, plum sauce

SEAFOOD

Salt & pepper squid, aioli, black salt

Grilled octopus, pumpkin & tomato salsa (gf)

Pan fried chicken & prawn dumplings, soy sauce

Grilled chorizo & prawn skewer, balsamic reduction (gf)

Garlic Exmouth prawn served in a spoon, creamy garlic sauce (gf)

Whole prawn, cocktail sauce, lemon (gf)

Smoked salmon blini, sour cream, dill

Beetroot & vodka cured salmon on cucumber (gf)

Canapes



Vegetarian

Beetroot & feta arancini, beetroot aioli (gf)

Steamed vegetable dumplings, soy sauce (v)

Seasonal vegetarian skewer, basil pesto, balsamic glaze (gf,ve)

Moroccan fried cauliflower, spicy yogurt (gf,v)

Gruyere & corn croquette, aioli (v)

Mushroom & fontina tartlet, balsamic glaze (v)

Pumpkin, caramelised onion & goats cheese tartlet

Vegetable pakora, spicy yogurt (v)

Mac n cheese croquette, napolitana sauce, grated parmesan (v)

Stuffed pumpkin flower, blue cheese sauce (v)

Whipped feta tartlet, caramelised onion, cherry tomato

Tomato bruschetta, balsamic glaze (v)



SHARED MAINS - SELECT TWO

Served with warm locally made sourdough & black salted truffle butter

Beef cheeks, crispy fried kale, jus (gf)

Slow cooked roast beef, yorkshire pudding, horseradish

Beef tenderloin, king oyster mushroom, jus (gf) (100g)

Marinated Italian pork shoulder, basil pesto, sweet jus (gf)

Roast pork, crackling, apple sauce (gf)

Greek lamb shoulder, tzatziki, jus (gf)

Rack of lamb, chimichurri & jus (gf)

Chicken maryland, camembert, sundried tomatoes, light jus (gf)

Twice cooked prosciutto wrapped chicken breast, jus (gf)

Crispy skin barramundi, dill, caper sauce, lemon (gf)

Pan seared salmon, hollandaise, dehydrated lemon (gf)

SHARED SIDES & SALADS - SELECT THREE

Duck fat potatoes (gf)

Creamy truffle mash (gf)

Creamy mushroom risotto, shaved parmesan, truffle oil (gf)

Mint & pea risotto, shaved parmesan (gf)

Pasta napolitana, basil pesto, fresh basil leaves

Honey glazed roast pumpkin (gf)

Broccolini, creamy tahini sauce, toasted almonds (gf)

Grilled asparagus, evoo, shaved parmesan (gf)

Green leaf salad (gf)

Pear, rocket & caramelised walnut salad (gf)

Watermelon & feta salad (gf)