PREMIUM BANQUET MENU

Handmade Focaccia
Marinated Olives
Cacio e Pepe 'chips & dips'

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Crudo Of The Day orange, capers (gf)
Candy Beetroot 'Spaghetti' goat curd, walnuts, mint (v)
Vitello Tonnato anchovy crumble, pickled shallot (df)

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Prawn Risotto stracciatella, lemon (gf)

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Market Fish pea purée, broad beans, white wine sauce (gf)
Dry Aged Sirloin (gf)

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Crispy Chat Potatoes roasted garlic mayo (ve,gf)
Rocket Salad parmesan (v)
Roasted Eggplant honey, balsamic, peanut (v,gf,df)

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Pistachio Tiramisù (n)

Please note that there is a 10% gratuity applicable on all group reservations.
All cards will incur a 1.65% processing fee.
A 15% surcharge applies on all public holidays. A 10% surcharge applies on Sunday.