

PREMIUM BANQUET MENU

\$89pp

TO BE SHARED

SOURDOUGH & CULTURED BUTTER

MARINATED OLIVES (gf/df)

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CORN RIBS

Plant-based chipotle mayo and lemon (ve/gf)

HUON SALMON CEVICHE

Passionfruit, cucumber, tiger's milk (gf)

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SEAFOOD CASARECCE

King prawn & octopus ragú, Nduja, cherry tomato (df)

SLOW COOKED LAMB SHOULDER

Lamb jus & chimichurri (gf/df)

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Truffle Fries, parmesan, porcini (v/gf)

Horiatiki Greek salad (v/gf)

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MANGO CHEESECAKE

Mango coulis, passionfruit, coconut icecream

(v) vegetarian (gf) gluten free (df) dairy free. A 10% weekend surcharge applies on Saturdays & Sundays. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.

RIPPLES
LITTLE MANLY