

C L A S S I C BANQUET MENU

Handmade Focaccia

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Confit Duck Terrine fig, soft herbs

Cauliflower Fritti taleggio fonduta, crispy kale, sesame (v,s)

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Gnocchi pumpkin, sage, parmesan (v)

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Market Fish black olive, tomato, potato salad, parsley crumb

Pork Neck spinach, king brown mushroom, jus (gf)

Chat Potatoes chives, parmesan (gf,v)

Rocket Salad parmesan, white balsamic (v)

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Vanilla Cheesecake, blueberry foam, caramelised peanuts (n)

Please note there is an 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.