

P R E M I U M

BANQUET MENU

Handmade Focaccia
Marinated Olives

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Vitello Tonnato anchovy crumble, pickled shallot (I) (df)
Beetroot Salad whipped feta, puffed rice (v,gf)
Salmon tartare lime dressing, fried leek (A) (df)

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Risotto squid ink, cuttlefish, parsley (I) (gf)

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Barramundi fregola sarda, mussels, parsley (A) (df)
Dry Aged Sirloin Of Beef (gf)

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Chat Potatoes chives, parmesan (gf,v)
Rocket Salad balsamic, parmesan (gf,v)

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Pistachio Tiramisù (n)

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Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on 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.