

'Classic Banquet Menu

To be shared

Snacks

Grain Sourdough, sea salt, extra virgin olive oil (ve)

Alto Misto Olives, citrus (ve, gf)

Heritage Beetroot Tart, orange, wasabi, cashew cream (v,gf)

Entrée

Chicken Liver Parfait, corella pear chutney, brioche

Butternut Pumpkin, bergamot, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v, gf, n)

Main

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l) (df)

Cone Bay Barramundi, fennel, braised leeks, peas, vongole, saffron emulsion (M) (gf)

1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, lamb jus (l) (gf, df, n)

Sides

Leaf Salad, tarragon dressing, chives (ve, gf)

Fries, aioli (v, df)

Dessert

'The Fenwick' Tiramisú (v,n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (gf) gluten free (df) dairy free.

All Visa, MasterCard & American Express Cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. An 8% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays.

THE FENWICK