

P R E M I U M BANQUET MENU

\$85pp

Handmade Focaccia

Marinated Olives (ve, gf)

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Vitello Tonnato anchovy crumble, pickled shallot (I) (df)

Beetroot Carpaccio rocket, feta, dill, white balsamic (v, gf)

Tuna Crudo marinated capsicum, pistachio, orange (A) (gf, df)

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Risotto mussels, prawns, cuttlefish, parsley (M) (gf)

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Barramundi pea, Dutch carrots, mint oil (A) (gf,df)

Dry Aged Sirloin Of Beef (gf)

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Chat Potatoes chives, Parmigiano (v,gf)

Rocket Salad balsamic, sesame dressing, Parmigiano (v,gf)

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Tiramisù coffee, savoiardi(v)

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 Sundays. A 15% surcharge applies on public holidays.