



## BANQUET DINNER

Banquets are rapidly becoming a popular option for sit-down events, creating a relaxed family dinner atmosphere where guests interact whilst sharing a gorgeous meal.

This makes the below options a perfect choice for work events, dinner parties and wedding catering. We offer the following choices for groups of more than 10 guests in our restaurant or for 20 or more guests for external caterings.

2 course Banquet menu	\$ 59 per person
3 course Banquet menu	\$ 75 per person

## ENTRÉE – SHARED CANAPES (CHOOSE 3)

- Shucked Sydney Rock Oysters *(gf, df)*
- Crab & Cucumber Remoulade Bites *(gf, df)*
- Salmon Tartare, Lemon Crème Fraiche (served on lavosh)
- Pumpkin Arancini, Rocket Aioli *(v)*
- Fried chicken wings, Chilli Mayonnaise *(df, gf)*
- Confit Duck & Apricot Tartlets
- Beetroot & Labna Cheese Tartlets *(v)*

## MAIN COURSE (CHOOSE 2)

- Whole roasted scotch fillet w/ Port jus *(gf)*
- Roasted BBQ chicken in house blend of herbs & spices *(gf)*
- Marinated BBQ pork ribs *(gf, df)*
- Whole roasted NZ Snapper in lemon & herb butter *(gf)*
- Whole braised lamb shoulder with spiced yoghurt & raisin sauce *(gf)*
- Spiced carrot, lentil & fried chickpea salad *(gf, vgn)*

## SIDES (CHOOSE 3)

- Mashed potato & gravy *(v)*
- Garden salad & cider vinaigrette *(vgn, gf)*
- Green beans in garlic butter *(gf)*
- Coleslaw *(gf)*
- Fries & aioli *(gf)*

## DESSERT (ALTERNATE DROP)

- Rum and chocolate mousse w/ banana parfait, popcorn caramel *(gf)*
- Lemon curd tart w/ Blueberry coulis, dried meringue, pistachio crumb

or

## CHEF'S SELECTION OF LOCAL & IMPORTED CHEESES

Served with fresh fruit & preserves