



# BANQUET MENU

\$55PP

## Share Entrées

**Chargrilled Sourdough** GFO

w olive oil & balsamic

**Crisp Fried Squid** GF DF

w house made sweet chilli & lime dipping sauce

## Choice of Main

Served w hand cut chips - for the table

**Crispy Duck Salad** GF DF

w watermelon, cucumber, roasted cashews, thai basil, chilli jam dressing & lime

**Twice Cooked Lamb Shoulder** GF DF

w jus, spiced eggplant, tahini yogurt sauce, fennel, pomegranate & house dukkah

**Market Fish of the Day** GF DF

w green papaya salad w chili jam & nam jim

PTO FOR ADDITIONAL ENTREES & DESSERTS

Add on additional entrees price is per person  
& must be ordered for the whole table

## Additional Share Entrées

**Sydney Rock Oysters** \$6ea

w namjim coriander & crispy eshallots

**Pan Seared Bass Strait Scallop** GF DF \$5ea

w celeriac purée crisp bacon & curly parsley

**Chargrilled Queensland Tiger Prawns** GF DF \$7pp

w house satay sauce & pickled cucumber

**S&P Silken Tofu** DF \$6 pp

w fresh herbs, shallot, pickled ginger, fermented yellow bean dressing lemon  
& caramelised garlic

**Crispy Schezuan Chicken Drumettes** GF DF +\$6pp

w tamarind caramel & lime

**Baked Burrata** GFO +\$6pp

w spiced eggplant house dukkah & chargrilled sourdough

## Add On Dessert \$16pp

**Chocolate Mousse w Fresh Berries** GF

sour cream, chocolate gravel & almond meringue

**Lemon Meringue Pie**

w house vanilla bean ice cream

**Bombe** (Please ask your waitstaff)

house made ice cream terrine w 3 layers



Up to 1.5% charge on Credit Cards.

10% Surcharge on Sunday & Public holidays.

GF - gluten free DF - dairy free GFO - gluten free option DFO - dairy free option.