



## Banquet Menu

### SHARED ENTREES

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Marinated Olives (v) (gf)

Prosciutto & Burrata with Sourdough Bread & Butter

Zucchini Flowers Stuffed with Jalapeno Cream Cheese & Aoili (gf)

Wagyu Skewer Salted Daikon, Black Garlic Aioli & Peanut/Chilli Crunch

### MAINS

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Rump 240g Rangers Valley, MBS3+, Black Angus, Grain Fed

Served with Fries & Red Wine Jus (gf)

Barramundi Sri Lankan Curry Sauce, Sweet Potato, Coconut Sambal & Rice

Pork Belly Crackling, Apple & Fennel Relish, Garden Sauce, Slow Roasted Carrot & Jus (gf)

Hand-Made Potato Gnocchi Goats Curd, Wild Mushrooms, Crisp Kale, Peas & Edamame

### DESSERTS

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Vanilla Crème Brulee (gf)

Chocolate Mousse Cookies & Cream Ice Cream, Honeycomb, Milk Granita & Cookie Crumbs

Affogato (+\$5) Vanilla Bean Ice Cream, Frangelico, Espresso (gf)

*Please let your server know of any dietary requirements*



Please note that there is a 10% Sunday Surcharge and 15% Public Holiday Surcharge