

banquet menu

\$48pp | designed to share

Zucchini & fontina croquettes (v)

Cornbread whipped black garlic butter (v)

Roast garlic & rosemary polenta chips herbed mayo (v)(gf)

Salmon ceviche, cucumber, coconut, lime (df)(gf)

Pan roasted mahi mahi, artichoke, parsley, pickled carrot (gf)

300g Black Angus Rump, chips, red wine jus (df)(gf)

Broccolini, fermented chilli, garlic, lemon (v)(gf)

Roast cauliflower, burnt buttermilk, pinenuts, golden raisins (v)(gf)

minimum of 8 people | dessert available on request

