

Banquet Menu

\$39 per person (table of 4 or more)

Starters

Marinated mixed olives [gf] [ve]
Roast pumpkin and sage arancini balls w/ rocket and herb mayo [v]
Crusty herb bread with Chef's dips [ve]
Fried salt, pepper and sumac calamari w/ zesty mayo [gf]

Share Plates...

(one dish per person)

Sweet potato wedges w/ aioli [v]
Grilled pork gyoza dumplings w/ black vinegar dipping sauce [6]
Parmesan eggplant wedges w/ passata and basil oil [ve]
Beef and bacon sliders w/ tomato relish & melted cheddar [2]
Fried chicken w/ smoked honey & chipotle mayo [gf]
Crispy fish tacos w/ pineapple salsa, lime mayo & slaw [2]
Grilled lamb koftas w/ tzatziki [4]
Crusted zucchini w/ grilled haloumi and tahini & lemon sauce [v]
Korean spicy fried chicken wings [8]
Baked Camembert w/ honey, thyme & toasted Turkish bread [v]
Duck and orange salad on crispy wontons
Braised pork belly w/ sticky Asian sauce
Grilled scallops with tamari, shallots & pink ginger [6] [gf] (+\$3)
Prawns sautéed w/ garlic & chilli [6] [gf] (+\$3)
Seared beef tataki (+\$4)

Accompaniments for the Table...

Rocket, roast beetroot & quinoa salad w/ Persian feta [gf] [v]
Seasonal vegetables tossed with toasted almonds, butter & herbs [gf] [v]
Shoestring fries with Japanese mayo [v]

[gf] = Gluten free / [v] = Vegetarian / [ve] = Vegan