



## menu options table banquet

### *entrees*

seafood antipasto with tiger prawns, freshly shucked oysters, barbeque baby octopus with chilli and lime, smoked salmon with capers, seared tuna with salsa verde, lemon and house made sauce  
warm salad of smoked duck, pear, watercress & candied walnuts  
heirloom tomato & goats cheese tart w/ rocket pesto  
country style pate w/ pickles, cornichons & sourdough

*1 selection \$12 p/p*

*2 selections \$18 p/p*

### *mains*

6 hour braised lamb shoulder w/ orange, cinnamon & olives served with  
israeli cous cous & braising juices  
sides of hot smoked salmon w/ fennel tomato salsa & fresh greens  
sticky soy pork belly w/ vietnamese red cabbage slaw  
roasted fillet of beef w/ a roasted baby veg & red wine jus  
boneless chicken galantine w/ roasted chats  
lemon & herb crusted john dory w/ kale & fennel salad + lemon buttermilk dressing

All selections served with:

fresh mixed leaf salad

sliced baguette & herb butter

tea & coffee

NB: additional vegetarian options available upon request

*Choice of 2 mains \$42 p/p*

*staff wages @ \$35p/h (Sunday @\$42 p/h Public holiday @ \$49 p/h)*