



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

county 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

family size wagyu beef & porcini pie w/ mash

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)

min 25 people