

# Banquet menu

## Banquet A \$55 per head

Hummus, confit garlic, evoo, cayenne, crispy bread  
GFO+1, VG, NF

Pickled cucumber salad, salad onion, heirloom radish, spicy sesame oil VG, GF, NF

Mozzarella filled arancini, bonito aioli, parmesan, chive, arrabiata GF, NF, VO

Spanish meatball pappardelle, bravas, parmesan, cream NF

Grilled broccolini, hazelnut romesco, toasted almond flake GF, VG

## Banquet B \$69 per head

Grazing board, house-baked focaccia, marinated olives, cured meat, hummus DF, NF

Pickled cucumber salad, salad onion, heirloom radish, spicy sesame oil VG, GF, NF

Mozzarella filled arancini, bonito aioli, parmesan, chive, arrabiata GF, NF, VO

Harvey scotch fillet, roasted beef butter, black garlic jus GF, NF, DFO

Grilled broccolini, hazelnut romesco, toasted almond flake GF, VG

Basque burnt cheesecake, berries compote GF, NF, V

All Banquet bookings must be confirmed with a deposit of \$200. Final guest numbers must be confirmed no later than 7 days before the event.

Please contact our team for Dietary requirements.

v = vegetarian | gf = gluten free | vg= vegan | dairy free = df | nf = nuts free  
gfo = gluten free option | dfo = dairy freeo option

