

BANQUET *MENU*

— ON ARRIVAL —

Sydney Rocks Oysters

Freshly shucked, on ice

— STARTER —

(Served shared for the table)

Courgette Fritti

Lightly battered, honey, pinenut

Marinated Peppers & Aubergine

Buffalo mozzarella, white anchovy, mint

Chorizo & Manchego Croquettes

Romesco aioli

Charcuterie

Shaved cured & aged meats, pickles, mustard, grissini

— MAIN —

(Choose one per person)

Chilli & Garlic Prawn Taglierni

Pan fried tiger prawns, fresh pasta, spicy pomodoro sauce, ripped basil, pangrattato

Charred Steak 'Le Tigre'

250g grass-fed sirloin of beef, spiced dipping sauce, coriander

Market Fish Of The Day

White wine, steamed clams, seashore greens

Paella Primavera

Spring vegetables, marinated artichokes, olives

Sides served for the table

Rocket & Pear Salad

Aged balsamic, extra virgin olive oil

Sea Salt Roast Kipflers

Rosemary, confit garlic

— DESSERT —

(Choose one per person)

Soft Centered Chocolate Fondant

Mascarpone, hazelnut praline

Strawberries & Cream

Tahitian vanilla, meringue

