

BANQUET *MENU*

shared starters

Warm Mixed Breads
Housemade foccacia & sourdough,
extra virgin olive oil, aged balsamic

Antipasti platters

Calamari fritti, preserved lemon aioli

choice of main

(Guests to choose)

Crumbed Flattened Veal Cutlet
Sweet & sour red cabbage, potato, mustard, pickles

Chilli & Garlic Prawn Taglierini
Pan fried tiger prawns, fresh pasta, spicy
pomodoro sauce, ripped basil, pangrattato

Market Fish 'Acqua Pazza'
Heirloom tomato, fennel, saffron & olive 'crazy water'

Steak Frites
250g grass-fed sirloin of beef,
cress, café de Paris butter, red wine jus, fries

Crispy Potato Gnocchi
Buttered asparagus, broad bean, spinach,
native greens, pecorino, roasted almond (v)

shared sides

Rocket & beet salad, walnuts, sherry dressing
Shoestring fries, aioli

dessert

Petit Fours
Lemon curd tart & chocolate brownies

