



BANQUET

Mains

Beef Ragu Shepherd's Pie

w Cauliflower crust & kasoundi

Grilled Miso Salmon*

w Japanese sesame spinach

Pumpkin, Goats Cheese & Kale Lasagna

w Manchego cheese (V)

Keralan Chicken Curry

w Turmeric, tamarind & coconut (GF)

Braised Vietnamese Beef Brisket

w Tamarind, tomato & chilli (GF)

Chana Masala

w Kale, greek yoghurt & naan (V)

Porchetta

w Apple sauce & salsa verde (GF)

Harissa Lamb Leg

w Spice crushed chickpeas & baba ganoush (GF)

Paneer, Kale & Potato Curry

w Saffron yoghurt, peas & green chilli (V) (GF)

Accompaniments

Bitter Leaf & Apple Salad

w Candied walnuts, feta & apple cider dressing (V) (GF)

Fennel & Cauliflower Gratin

w Manchego & sourdough breadcrumbs (V)

Glazed Baby Carrots

w Crispy chickpeas & labne (V) (GF)

Baked Silverbeet, Cavalo Nero & Potato

w Provolone cheese sauce (V)

Wild Rice, Lentils & Crispy Fried Onions (V)(GF)

Braised Cabbage, Spinach & Speck

w Black beans (GF)

Miso Roasted Eggplant

w Spring onion, coriander & sesame (VG) (GF)

Roasted Chilli Cauliflower

w Quinoa, feta & pistachio dukkah (V) (GF)

Standard Banquet

29.7

- Main Course
- Accompaniment 2
- Rye & seeded rolls

MINIMUM ORDER 10 GUESTS

Premium Banquet

33.0

- Main Course 2
- Accompaniment 3
- Rye & seeded rolls

MINIMUM ORDER 15 GUESTS

48 HOURS NOTICE FOR BANQUET MENU

*ADDITIONAL 3.3 PP