



# BANQUET

## Mains

### Barbequed Skirt Steak

w Chimichurri, lime crema & pickled chilli (GF)

### Pan Fried Barramundi\*

w Coconut, ginger & turmeric curry sauce (GF)

### Sweet Potato, Ricotta & Silverbeet Lasagna

w Cauliflower bechamel & manchego cheese (V)

### Harissa Roasted Chicken

w Beetroot hommus & minted yoghurt (GF)

### Chana Dhal & Crispy Fried Cauliflower

w Pickled chillies, lemon yoghurt & roti (V) (GF)

### Crispy Vietnamese Spiced Pork Belly

w Tamarind dipping sauce (GF)

### 12 Hour Moroccan Lamb Shoulder

w Black lentils & preserved lemon labne (GF)

### Paneer Tikka Masala

w Red peppers, roasted cashews & saffron yoghurt (V)(GF)

## Accompaniments

### Toasted Israeli Cous Cous

w Pistachio & parsley chermoula (V)

### Coconut Braised Snake Beans

w Turmeric, green chilli & curry leaves (V) (GF)

### Bitter Leaf & Apple Salad

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

### Carrot & Sweet Potato Gratin

w Manchego & sourdough breadcrumbs (V)

### Cumin Roasted Eggplant

w Pine nuts, coriander & yoghurt dressing (V)(GF)

### House Made Kimchi & Kipfler Potatoes

w Kewpie mayonnaise, coriander & spring onion (V)(GF)

### Mejadra

-Spiced basmati rice, fried onions & brown lentils (V)(GF)

### Sugar Snap Peas, Asparagus & Tofu

w Roasted sesame Dressing (VG)(GF)

### Japanese Slaw

w Rice vinegar dressing (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