



BANQUET

Mains

12 Hour Indian Spiced Lamb Shoulder
w Black lentils & lime mint labne (GF)

Cantonese Braised Beef Brisket
w Chilli oil sauce & coriander

Miso Grilled Salmon*
w Sesame spinach & miso ginger dressing

Cauliflower, Leek & Kale Mac & Cheese
w Gruyere, hazelnut crumb & truffle oil (V)

Turmeric & Lemongrass Roasted Chicken
w Cucumber salad & coriander lime yoghurt (GF)

Red Lentil Coconut Dahl & Crispy Paneer
w Pickled chilies, lemon yoghurt & roti (V)(GF)

Crispy Vietnamese Spiced Pork Belly
w Tamarind sauce (GF)

Chicken, Tamarind & Sweet Potato Yellow Curry
w Naan & fried curry leaves (V)

Accompaniments

Moroccan Roasted Heirloom Carrot & Moghrabieh
w Pistachio & parsley chermoula (V)

Roasted Mushroom & Wilted Radicchio
w Black lentils, roasted red onion & ricotta (V) (GF)

Persian Jewelled Basmati Pilaf
w Pomegranate, pistachio, saffron & almonds (V) (GF)

Bitter Leaf & Apple Salad
w Candied walnuts, feta & apple cider dressing (V)(GF)

Fennel & Cauliflower Gratin
w Manchego & sourdough breadcrumbs (V)

Braised Cabbage, Spinach & Speck
w Black beans (GF)

Baked Silverbeet, Cavolo Nero & Potato
w Provolone cheese sauce (V)

Roasted Baby Beetroot & Shallots
w Quinoa, hazelnuts & rice vinegar dressing (V)(GF)

Please let us know if you would like your banquet lunch presented in individual boxes & we can assist you with an appropriate menu.

Standard Banquet **29.7**
 – Main Course
 – Accompaniments 2
 – Rye & seeded rolls

MINIMUM ORDER 10 GUESTS

Premium Banquet **33.0**
 – Main Course 2
 – Accompaniments 3
 – Rye & seeded rolls

MINIMUM ORDER 15 GUESTS

48 HOURS NOTICE FOR BANQUET MENU

*ADDITIONAL 3.3 PP