



BANQUET

Mains

12 Hour Indian Spiced Lamb Shoulder

w Black lentils & lime mint labne (GF)

Argentinian Beef Rump Roast

w Heirloom beetroot & chimichurri (GF)

Miso Grilled Salmon*

w Sesame spinach & miso ginger dressing (GF)

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)

Accompaniments

Moroccan Roasted Heirloom Carrots & Moghrabieh

w Pistachio & chermoula (V)

Mejadra

Spiced rice, lentils & onions (V) (GF)

Bitter Leaf Salad

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

Fennel & Cauliflower Gratin

w Manchego & sourdough breadcrumbs (V)

Roasted Portobello Mushrooms

w Black lentils, feta & mint (V) (GF)

Braised Cabbage, Spinach & Speck

w Black beans (GF)

Baked Silverbeet, Cavolo Nero & Potato

w Provolone cheese sauce (V) (GF)

Standard Banquet

29.7

- Main Course
- Accompaniments 2
- Rye & seeded rolls

MINIMUM ORDER 10 GUESTS

Premium Banquet

38.5

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

MINIMUM ORDER 15 GUESTS

48 HOURS NOTICE FOR BANQUET MENU

*ADDITIONAL 3.3 PP