



# 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)

**Standard Banquet**

**33.0**

- 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

