



Banquet menus

Let us show you a range of our most popular dishes...

We strongly recommend one banquet per booking, with an exception of Vegetarian and Vegan

'Provincial Plates' - \$45.0 per person

velvet duck liver parfait	gin flavoured, red currant & spanish onion relish, freshly baked french stick
japanese miso chicken salad	minced chicken san choy bow style, water chestnuts, ginger, sesame, baby cos leaves tossed in miso dressing, fried shallots
smoked salmon & nori seaweed roulade	filled, crab meat, cream cheese, roasted wild seaweed flakes, salsa verde crème fraiche, micro herbs
flash fried calamari	lemon myrtle and kibbled black pepper, wild rocket leaves, chili lime aioli
panfried haloumi	watermelon, coriander and mint salsa, chili oil drizzle
black angus grain fed beef rump	smoky dry rub marinated, savoy cabbage, carrot, red onion slaw, grilled sweet corn kernel, whole grain mustard & tarragon mayonnaise
crushed chats	new york style, fresh herbs, seasoned salt
oregano marinated roast lamb rump	baked sweet potato puree, minted green pea chimichurri

'Seasonal Sampler' - \$50.0 per person

peking duck	rice flour pancakes, hoi sin sauce, traditional garnish
roasted pumpkin salad	canadian maple syrup roasted pumpkin, ricotta cheese, mesclun lettuce, poppy seed & white balsamic vinaigrette
seared deep sea scallops	guacamole, burned tomato puree, toasted corn chips
curried cauliflower arancini	spiced spinach leave gravy, mustard and fenugreek seeds, chilli and yellow split peas
panfried haloumi	watermelon, coriander & mint salsa, chili oil drizzle
baked atlantic salmon	thai green curry marinade, coconut mango rice, tamarind dressing
coriander marinated chicken breast strips	seared, trio coloured quinoa pilaf with edamame, fragrant asian peanut pesto, red chili
crushed chats	new york style, fresh herbs, seasoned salt
moroccan spiced kangaroo medallions	grilled, chives and spring onion desiree mash, gingered, green apple, sultana sauce, pomegranate molasses #

special dietary selections may be substituted on request

Optional dessert package - add \$15.00 per person

includes chef's selection of grazing dessert served on platters to the middle of the table, and freshly brewed coffee or tea (only available if pre-ordered)



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Vegetarian Banquet - \$50.0 per person

guacamole crostini	seasoned seaweed flakes , dressed rocket
roasted pumpkin salad	canadian maple syrup roasted pumpkin, ricotta cheese, mesclun lettuce, poppy seed & white balsamic vinaigrette
charred eggplant involtini	fire roasted capsicum & zucchini, sun dried tomato and cashew cream, basil oil
curried cauliflower arancini	spiced spinach leave gravy, mustard & fenugreek seeds, chili and yellow split peas
panfried haloumi	watermelon, coriander & mint salsa, chili oil drizzle
chickpea polenta squares	chopped chickpeas, pumpkin & sunflower seeds, cherry tomato compote, pickled king oyster mushrooms
zucchini quinoa nuggets	oven baked, thyme, zucchini, sweet potato, spiced beluga lentils daal, cucumber cashew raita
crushed chats	new york style, fresh herbs, seasoned salt
cumin fried tofu	black bean and capsicum chilli con carne style sauce, vegan sour cream, tortilla crisps

Vegan Banquet - \$50.0 per person

guacamole crostini	seasoned seaweed flakes , dressed rocket
roasted pumpkin salad	canadian maple syrup roasted pumpkin, mesclun lettuce, poppy seed & white balsamic vinaigrette
charred eggplant involtini	fire roasted capsicum and zucchini, sun dried tomato and cashew cream, basil oil
curried cauliflower arancini	spiced spinach leave gravy, mustard and fenugreek seeds, chili and yellow split peas
steamed green beans	tossed in a preserved lemon, ginger, red onion and walnuts bolognese
chickpea polenta squares	chopped chickpeas, pumpkin & sunflower seeds, cherry tomato compote, pickled king oyster mushrooms
zucchini quinoa nuggets	oven baked, thyme, zucchini, sweet potato, spiced beluga lentils daal, cucumber cashew raita
crushed chats	new york style, fresh herbs, seasoned salt
cumin fried tofu	black bean and capsicum chilli con carne style sauce, vegan sour cream, tortilla crisps

Optional dessert package - add \$15.00 per person

includes chef's selection of grazing dessert served on platters to the middle of the table, and freshly brewed coffee or tea (only available if pre-ordered)



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Seafood Sampler - \$50.0 per person

guacamole crostini	seasoned seaweed flakes , dressed rocket
smoked salmon & nori seaweed roulade	filled, crab meat, cream cheese, roasted wild seaweed flakes, salsa verde crème fraiche, micro herbs
roasted pumpkin salad	canadian maple syrup roasted pumpkin, ricotta cheese, mesclun lettuce, poppy seed & white balsamic vinaigrette
seared deep sea scallops	guacamole, burned tomato puree, toasted corn chips
panfried haloumi	watermelon, coriander & mint salsa, chili oil drizzle
flash fried calamari	lemon myrtle and kibbled black pepper, wild rocket leaves, chili lime aioli
nordic style potato fish cakes	fried, baby capers, red onions, dill, smooth dory and salmon, sweet apple cider beetroot, sour cream
baked atlantic salmon	thai green curry marinade, coconut mango rice, tamarind dressing
crushed chats	new york style, fresh herbs, seasoned salt

Gluten Free Banquet - \$45.0 per person

japanese miso chicken salad	minced chicken san choy bow style, water chestnuts, ginger, sesame, baby cos leaves tossed in miso dressing, fried shallots
charred eggplant involtini	fire roasted capsicum and zucchini, sun dried tomato and cashew cream, basil oil
smoked salmon & nori seaweed roulade	filled, crab meat, cream cheese, roasted wild seaweed flakes, salsa verde crème fraiche, micro herbs
flash fried calamari	lemon myrtle and kibbled black pepper, wild rocket leaves, chili lime aioli
panfried haloumi	watermelon, coriander and mint salsa, chili oil drizzle
curried cauliflower arancini	spiced spinach leave gravy, mustard and fenugreek seeds, chilli and yellow split peas
black angus grain fed beef rump	smoky dry rub marinated, savoy cabbage, carrot, red onion slaw, grilled sweet corn kernel, whole grain mustard & tarragon mayonnaise
crushed chats	new york style, fresh herbs, seasoned salt

Optional dessert package - add \$15.00 per person

includes chef's selection of grazing dessert served on platters to the middle of the table, and freshly brewed coffee or tea (only available if pre-ordered)