

VEGETARIAN BANQUET

\$55^{PP} 2 COURSE MEAL
\$60^{PP} 3 COURSE MEAL

ON ARRIVAL

HAND STRETCHED GARLIC BREAD

Confit garlic & herb butter, crispy za'atar bread (ve)

ENTREE

ROASTED CARROT HUMMUS

Mixed nuts & seeds, paprika & chilli oil with pita (vg)

VEGGIE BHAJI

Mixed veggies, spiced batter, beetroot tahini (vg, gf)

QUATTRO FORMAGGI ARANCINI

Tomato sugo, pecorino (ve)

MAINS

SEARED CAULIFLOWER STEAK

Cauliflower puree, pomegranate molasses & herb salad (vg, gf)

GNOCCHI

Romesco, toasted almonds, peas, herbs, pecorino (gf, vg optional)

SIDES

CHIPS

Rosemary salt & aioli (ve, vegan aioli available)

SUMMER SALAD

Green apple, cherry tomato, candied pecan, pepitas seasonal leaves, honey mustard dressing (vg, gf optional)

DESSERT - SHARED

TIRAMISU

Coffee liqueur, cocoa & marsala cream

GLUTEN FREE/VG OPTION - PUMPKIN PIE TART

Sweet spiced pumpkin, macadamia & chia crust, whipped coconut (gf, vg)

OMNIVORE BANQUET

\$62^{PP} 2 COURSE MEAL
\$67^{PP} 3 COURSE MEAL

ON ARRIVAL

HAND STRETCHED GARLIC BREAD

Confit garlic & herb butter, crispy za'atar bread (ve)

ENTREE

ROASTED CARROT HUMMUS

Mixed nuts & seeds, paprika & chilli oil with pita (vg)

KINGFISH CEVICHE

Mango & lime dressing, pickled jalapeno, herb oil (gf, df)

CHAR GRILLED LAMB SKEWER

Labneh & cucumber (gf)

MAINS

GRILLED SPATCHCOCK

Marinated deboned spatchcock (gf)

JACKS CREEK MB2 SIRLOIN

Carved, cafe de Paris butter, jus, lemon (gf)

SIDES

CHIPS

Rosemary salt & aioli (ve, vegan aioli available)

SUMMER SALAD

Green apple, cherry tomato, candied pecan, pepitas seasonal leaves, honey mustard dressing (vg, gf optional)

DESSERT - SHARED

TIRAMISU

Coffee liqueur, cocoa & marsala cream

GLUTEN FREE/VG OPTION - PUMPKIN PIE TART

Sweet spiced pumpkin, macadamia & chia crust, whipped coconut (gf, vg)