



Banquet Menu

- 3 course at \$60 pp entrée /main /dessert

Entrée

Fried Wild Mushroom (V)

W Quinoa, whole grain mustard and parsley olive oil

Slow Cooked Pork Belly

W Carrot puree', braised Dutch carrot, pea tendrils and sweet soy Jus

Pad Thai

W baby corn, snow peas and seasonal vegetable

Cauliflower Soup

Cauliflower soup served with garlic bread

Mains

1000 Guineas beef fillet

W potato mash, sauté kale, caramelised onion and Jus

Roasted Barramundi

W herbed quinoa, berry salad and beurre blanc

Chick Pea Masala (V)

Spicy Southern style infused chickpeas and basmati rice W fresh chilli, seeds of cardamom, coriander, cumin, coconut milk and Naan bread

Lamb Korma

Lamb Curry W Pappadams and a bowl of rice

Desserts

Dessert Platter

(made by our kitchen's culinary team)



(GF) Gluten Free (DF) Dairy Free (V) Vegetarian

*Please note that all dishes are garnished
If you have any food allergies, please let our staff know