

TABLE SHARING
**Banquet
Menu**

**Platinum
Package**

M \$129PP | V\$161.3PP

Artisan Mini Baguette

with whipped culture butter

Cold Seafood Platter

cooked king prawns, Sydney rock oysters, tuna sashimi, wakame seaweed salad, served with assorted pickles and sauces

Organic Burrata Cheese

with Parma ham, stone fruits, honeycomb and lavosh biscuits

Crispy Skin Chicken

with Nam Jim

Hot Seafood Platter

lobster thermidor, Tasmanian salmon fillet, calamari fritti and scallops mornay with caviar

Tomahawk Steak

with a sherry port reduction

Sauteed Seasonal Greens

with fetta and silvered almonds

Roasted Mediterranean Vegetables

Potato Fries

with celery salt

Mixed-Leaf & Candied Walnut Salad

Assorted Mini Cake & Mini Cannoli

Dietary requirements can be catered to on request.

**Booking essential with minimum 3 days' notice. All packages require a minimum of 10 guests.*

TABLE SHARING
**Banquet
Menu**

**Gold
Package**

M \$109PP | V\$136.3PP

Artisan Mini Baguette

with whipped culture butter

Alaskan Crab Meat Croquette

with spicy romesco sauce

Buffalo Mozzarella Caprese

with EVO oil and aged balsamic reduction

Twice-Cooked Pork Belly Bites

with pickled fennel and apple remoulade

Crispy Skin Chicken

with Nam Jim

Classic Lobster Thermidor

Fillet Steak

with a sherry port reduction

Sauteed Seasonal Greens

with fetta and silvered almonds

Roasted Root Vegetables

with rosemary and sea salt

Mixed-Leaf & Candied Walnut Salad

Assorted Mini Cake & Mini Cannoli

Dietary requirements can be catered to on request.

**Booking essential with minimum 3 days' notice. All packages require a minimum of 10 guests.*

TABLE SHARING
**Banquet
Menu**

**Silver
Package**

M \$89PP | V\$111.3PP

Artisan Mini Baguette

with whipped culture butter

Alaskan Crab Meat Croquette

with spicy romesco sauce

Twice-Cooked Pork Belly Bites

with pickled fennel and apple remoulade

Heirloom Tomato & Persian Fetta Bruschetta

on Miche sourdough

Porterhouse Steak

with a sherry port reduction

Crispy Skin Chicken

with Nam Jim

Grilled Atlantic Salmon

with lemon caper butter sauce

Sauteed Seasonal Greens

with fetta and silvered almonds

Duck Fat Chat Potatoes

with celery salt

Mixed-Leaf & Candied Walnut Salad

Assorted Mini Cake & Mini Cannoli

Dietary requirements can be catered to on request.

**Booking essential with minimum 3 days' notice. All packages require a minimum of 10 guests.*