

REPEAT OFFENDER

SMALL

Fresh oysters, chamoy, shallot, lime, coriander (A) **6/35**

Guacamole, chilli salsa, black bean purée,
pepitas, fresh herbs, blue corn chips (V) **16**

Tuna ceviche, avocado, cherry tomatoes,
red onion, sesame, leche de tigre (A) **27**

Tiger prawn tostada, tarama, tomato,
yellow capsicum (2 per serve) (I) **26**

Grilled corn ribs, coconut cheese, chilli,
coriander, chimichurri, aji purée (V) **17**

Mushroom potato croquettes, jalapeño mayo,
pickled jalapeño (4 per serve) (V) **19**

Chargrilled chorizo, cheese corn purée,
roast pepper salsa, pickled red onion, grilled lime **25**

Fried chicken ribs, pasilla salt,
hibiscus escabeche, chipotle mayo **22**

TACOS

Baja fish, chipotle aioli, sweetcorn,
red cabbage (1 per serve) (A) **9**

Grilled chicken, iceberg lettuce,
pico de gallo, salsa verde (1 per serve) **9**

24-hour beef brisket, pico de gallo,
Manchego cheese (1 per serve) **9**

Fried heart of palm, red cabbage, pico de gallo,
herb aioli, tortilla crumb (1 per serve) (V) **9**

Barbacoa lamb taquitos, coriander, lime,
chilli, chipotle aioli (2 per serve) **19**

Jackfruit taquitos, coriander, chilli,
herb aioli (2 per serve) (V) **18**

LARGE

Adobo spiced chicken thigh, pumpkin purée,
mixed cabbage slaw, sweet potato crisps **39**

Chargrilled calamari, radicchio slaw,
burnt buttermilk, grilled lime (I) **36**

Pan-fried barramundi fillet, red lentil salsa,
grilled asparagus, lemon (A) **42**

Chargrilled 250g scotch fillet, Dutch carrots,
chimichurri butter **54**

Roasted yellow pepper, red tomato rice,
frijoles, herb aioli (V) **34**

SIDES

Patatas bravas, herb aioli, chipotle salsa (V) **15**

Roasted quarter cauliflower, sweet potato
romesco, roasted pumpkin seeds, ají purée (V) **16**

Charred broccolini, spinach purée,
chilli emulsion, almond (V) **16**

Iceberg wedge, coconut beetroot yogurt,
roasted chickpeas, sesame, vegan cheese (V) **15**

SWEET

Lemon curd tart, freeze-dry raspberries,
mixed berry coulis, coconut vanilla ice cream **15**

Churros, cinnamon sugar,
hazelnut chocolate ganache (4 per serve) (V) **18**

All menu items are gluten-free

V = Vegan | A = Australian Seafood | I = Imported Seafood

15% surcharge on public holidays | Groups of 10 or more must select a banquet from our menu

ORMOND BANQUET \$70 per head

Tiger prawn tostada, tarama, tomato,
yellow capsicum

Grilled corn ribs, coconut cheese, chilli, coriander,
chimichurri, aji purée

Chargrilled calamari, radicchio slaw,
grilled lime, coriander

Adobo spiced chicken thigh, pumpkin purée,
mixed cabbage slaw, sweet potato crisps

Patatas bravas, herb aioli, chipotle salsa

Lemon curd tart, freeze-dry raspberries,
mixed berry coulis, coconut vanilla ice cream

VEGAN BANQUET \$65 per head

Guacamole, chilli salsa, black bean purée,
pepitas, fresh herbs, blue corn chips

Grilled corn ribs, coconut cheese, chilli, coriander,
chimichurri, aji purée

Mushroom potato croquettes, jalapeño mayo,
pickled jalapeño

Roasted yellow pepper, red tomato rice,
frijoles, herb aioli

Roasted quarter cauliflower, sweet potato romesco,
roasted pumpkin seeds, ají purée

Patatas bravas, herb aioli, chipotle salsa

Churros, cinnamon sugar, hazelnut chocolate ganache

OFFENDERS BANQUET \$85 per head

Tiger prawn tostada, tarama, tomato,
yellow capsicum

Grilled corn ribs, coconut cheese, chilli,
coriander, chimichurri, aji purée

Mushroom potato croquettes, jalapeño mayo,
pickled jalapeño

Chargrilled calamari, radicchio slaw,
burnt buttermilk, grilled lime

Chargrilled 250g scotch fillet, Dutch carrots,
chimichurri butter

Patatas bravas, herb aioli, chipotle salsa

Lemon curd tart, freeze-dry raspberries,
mixed berry coulis, coconut vanilla ice cream

BANQUET WINE PAIRING 4 glasses for \$40

Vickery 'Watervale' Riesling

RO x VNTLPR 'El Gringo' Pinot Gris

Coronella Pinot Noir

Tarot Prosecco

**All banquet options require
a minimum of two people**

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