



Banquet Menu

**minimum 4 people required*

\$85 PP

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

PRAWN SANDO TOAST

chilli and ginger oil.

BEEF RENDANG SPRING ROLL

wagyu spring rolls, raita, chilli oil.

PIPIES VONGOLE

yuzu garlic butter, linguine, chillies, parsley & spinach.

ROAST CHICKEN

spiced rub with ground coriander, sweet sticky soy, sambal brown butter and soft herbs salad with grilled lemon.

CHIPS

skin on shoestring style fries.

SALAD

alto chardonnay vinegar with ajo blanco olive oil.

BARTIGA CHOC MOUSSE

palm sugar caramel.

\$125 PP

Entrée

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

KINGFISH CRUDO

nam jim dressing, crispy shallot and coriander. *GF, DF*

BEEF RENDANG SPRING ROLL

wagyu spring rolls, raita, chilli oil.

PRAWN TOAST SANDO

lemon and chilli sauce. *DF*

BUG ROLL

lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.

OR

TUNA TOSTADA

with Szechuan salsa, macha, chipotle aiol, avocado and crispy eschallots

Mains

STRIPLOIN MBS 2 250GM

mb2 served with tamarind beurre noisette.

CHILLI CRAB & PRAWN PASTA

fresh mafaldine pasta, creamy chili-tomato sauce, sautéed prawns, sweet crab, lemon zest, crispy chili oil & fried capers

OR

PIPIES VONGOLE

yuzu garlic butter, linguine, chillies, parsley & spinach.

CHIPS

skin on shoestring style fries.

MESCLUN SALAD

with pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto Chardonnay & soft herb leaves

BRUSSELS SPROUTS

fried brussels, parmesan cream, pepitas chilli oil, grated parmesan
GF, Vegetarian

Dessert

PANDAN CREME BRULÉE

with coconut sorbet.

Beverage Pack

BEER & VINO PACK

HOUSE RED + WHITE + PROSECCO & ESTRELLA TAP BEER

\$ 69PP

Upgrades

PREMIUM WINE & BUBBLES
TALK WITH MANAGMENT

COCKTAIL + VINO PACK

BEER & VINO PACK
HOUSE RED + WHITE + PROSECCO & ESTRELLA TAP BEER

HOUSE SPRITZ OR APEROL SPRITZ

1 SIGNATURE COCKTAIL OF CHOICE

\$ 99PP

