

# BANQUET DU CHEF

FOR 10 OR MORE GUESTS \$79PP

## ENTRÉE

### KING OYSTER MUSHROOM PARFAIT *(gfo, v)*

Pickled shitake, fresh enoki

### BYRON BAY BURRATA *(gf, v)*

Heirloom tomato, torn basil, pickled eschallots, toasted pine nuts, basil oil

### ARANCINI AND ACCOUTREMENTS *(gfo, dfo, veo)*

Chefs selection

### OLIVE TAPENADE *(gfo, df, ve)*

Capers, mint, extra virgin olive oil

### LOCALLY SOURCED FRESH TIGER PRAWNS *(gf, df)*

Smokey tabasco dressing, kewpie, rocket

## MAINS

### SLOW-COOKED SOVEREIGN LAMB SHOULDER *(gf)*

Lamb jus gras, caper mint salsa

### FRESH GOLDBAND SNAPPER *(gf, dfo)*

Meyer lemon butter, capers and cornichons

### CONFIT GARLIC ROASTED POTATOES *(gf, dfo, v, veo)*

Smoked paprika

### ARUGULA *(gf, dfo, veo)*

Pickled Spanish onion, goat cheese, roasted pumpkin, caramelised pepita, mustard dressing

gf gluten free Δ df dairy free Δ v vegetarian Δ ve vegan Δ o option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more.  
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.