

SAINT BARTS

BANQUET MENU

FOCACCIA

Roasted tomato, pesto (v, gfo)

CHARRED GRILLED PRAWNS

Smoked paprika oil, pico de gallo (gf, df)

SMOKED HUMMUS

Pomegranate molasses, charred grill pita bread (df, v, ve, gfo)

BYRON BAY BURRATA

Heirloom tomatoes, roasted capsicum, salsa verde,
black olive crumb (gf, v)

TRUFFLE PORCINI ARANCINI

Truffle aioli (gfo, dfo, veo)

TAPENADE

Tomato, roasted capsicum (df, ve, gfo)

SLOW-COOKED SOVEREIGN

LAMB SHOULDER

Gremolata, cumin, smoked paprika, lamb jus gras (gf)

ROASTED CARROTS

Paprika, balsamic glaze, toasted sesame,
thyme (gf, v, dfo, veo)

MIXED LEAF SALAD

Pickled apple, toasted walnuts, honey verjuice
dressing (gf, df, v, ve)



\$59 PP

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

Available Wednesday - Sunday 12pm - 6pm. Minimum 2 people.

Quarterly changing menu. A 5% surcharge applies on Saturday and Sunday. 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.