

BANQUET DU CHEF

FOR 10 OR MORE GUESTS \$89PP

ENTRÉE

BYRON BAY BURRATA *(gfo, v)*
Cherry tomatoes, pickled shallots, basil oil

BLACK TRUFFLE & PARMESAN ARANCINI *(gfo, v, veo)*
Truffled gruyere aioli

TIGER PRAWNS *(gf, df)*
Barbecued corn, lime, shichimi chilli

WHIPPED CULTURED MACADAMIA *(gfo, df, veo)*
Truffle honey, rosemary, sea salt lavosh bark

**ROASTED CAPSICUM & SUNDRIED
TOMATO TAPENADE** *(gf, df, ve)*

MAINS

SLOW COOKED SOVEREIGN LAMB SHOULDER *(gf, df)*
Lemon oregano jus gras

CRISPY SKIN NATIVE BARRAMUNDI *(gf, df)*
Tomato caper verjus

SIDES

SMOKED PAPRIKA ROASTED POTATOES *(gf, dfo, veo)*

GOATS CHEESE ROCKET SALAD *(gf, dfo, veo)*
Burnt pumpkin, pickled onion, mustard vinaigrette

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

A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge for groups of 8 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.