

SAINT BARTS

BANQUET MENU

FOCACCIA

Roasted tomato, pesto (gfo, v)

TAPENADE

Tomato, roasted capsicum (gfo, df, ve)

BYRON BAY BURRATA

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

SMOKED HUMMUS

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

CHARRED GRILLED PRAWNS

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

TRUFFLE PORCINI ARANCINI

Truffle aioli (gfo, dfo, veo)

SLOW-COOKED SOVEREIGN LAMB SHOULDER

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

ROASTED CARROTS

Paprika, balsamic glaze, toasted sesame,
thyme (gf, dfo, v, 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 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.