

SAINT BARTS

BANQUET MENU

LINA CIABATTA ROLL

Cowboy butter, extra virgin olive oil (*gfo, v*)

CRISPY CALAMARI

Sea salt, cracked pepper, yuzu aioli, lemon (*gf, df*)

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

BYRON BAY BURRATA

Heirloom tomato, roasted capsicum, salsa verde,
black olive crumb (*gfo, v*)

PUMPKIN ARANCINI

Smoked capsicum romesco, toasted almonds,
herbs (*gf, df, ve*)

WHIPPED MACADAMIA

Truffle honey, rosemary, sea salt lavosh bark (*gfo, ve, df*)

SOUVLAKI CHICKEN

Cornichons, pita bread (*gfo*)

HASSELBACK POTATO

Horseradish crème fraiche (*gf, v*)

TRUFFLE CAESAR SALAD (*dfo, gfo, v*)



\$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.