

Sit Down Banquet

BUILD YOUR OWN!

.....
\$45 BANQUET | 2 SMALL, 1 MEDIUM, 1 LARGE, 1 DESSERT

\$60 BANQUET | 2 SMALL, 1 MEDIUM, 2 LARGE, 1 DESSERT

\$75 BANQUET | 2 SMALL, 2 MEDIUM, 2 LARGE, 2 DESSERT
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Our banquet option is available on the day for groups of 4 people or more.

Enough of each item selected will be brought out for everyone in the group to enjoy.

We are happy to supplement dishes for anyone in the group with dietary requirements.

SMALL PLATES

PRAWN SAN CHOY BAO

Crisp lettuce cups, slow cooked prawn, peanut, Asian dressing

CRISPY CHICKEN + MUSHROOM GYOZA

Ginger ponzu sauce

GUACAMOLE

Pico de gallo, freshly cooked white + blue corn tortillas

CHILLI CON QUESO

Spicy cheese fundido, house tortillas

CHILLI CON CARNE BOWL

Chilli con carne, corn chips, spiced sour cream

COCONUT & MACADAMIA CRUSTED PRAWNS

Local macadamia and coconut encrusted prawns, spicy Sriracha aioli

BETROOT, WALNUT AND FETA SALAD

Mixed leaves, raspberry balsamic dressing, croutés

PIATTO MISTO

Spanish cured ham, pepperoni di Bologna, Chorizo Morcon, Pecorino, triple brie and Gorgonzola dolce. Served with mixed olives, grapes, pickled onion and bread

BRUSCHETTE CLASSICA

Garlic, Roma tomatoes, fresh basil and balsamic cream. Served on Altamura bread

GAMBERI AL FORNO

Garlic prawns, fresh parsley, chilli

PORK BELLY NUGGETS

Crispy battered pork nuggets, maple dipping sauce

MIXED BAO

Chicken Karaage, Pork, Tofu

Medium Plates

DIY DUCK PANCAKES

Hoisin sauce, pickled vegetable, spring onion

ASIAN STIR FRY VEGETABLE

Tofu, green beans, baby corn, carrot, choy sum

SOUVLAKI

Marinated lamb shoulder, traditional Greek salad, smokey tzatziki, toasted pita

LEMON MYRTLE CRUMBED CALAMARI

House tartar, rocket, charred lime

CAESAR SALAD

Coss lettuce, crispy bacon, croutons, boiled eggs and our home made Caesar salad.

SOUTHERN FRIED TENDER PIECES

CHOICE OF DIPPING SAUCE:

Ranch / Chipotle / Bbq / Hot n' spicy / Smokey bbq

LOADED FRIES

Maple pork, crispy bacon, cheese, special sauce

BLOODY MARY MUSSELS

Mussels steamed in the pot with Bloody Mary tomato sauce, crusty bread

GREEN SUPER SALAD

Sautéed broccolini, kale, sugar snap peas, roasted beetroot, roasted pumpkin, charred corn, olive oil, nuts, seeds

CRISPY SKIN SALMON

Pea purée, kale pesto, burnt dill butter, charred lemon

LARGE PLATES

CRISPY HALF DUCK

Mandarin orange and sour plum sauce, deep fried vermicelli

AGAVE + CHIPOTLE ROASTED PORK SHOULDER

Drunken rice, street salad, warm soft flour tortillas

PAN SEARED SNAPPER FILLET

Ras el Hanout spice, textures of cauliflower, fried capers

CHOICE OF WOODFIRED PIZZAS

CHOICE OF MIXED TACOS

CHICK 'N' SLAW

Buttermilk fried southern tenders, fresh cut slaw, chorizo gravy

DESSERT

CHOCOLATE FONDUE

Hot melted Lindt chocolate with a dash of Cointreau served with fruit and marshmallows for dipping

NUTELLA PIZZA

Strawberries and whipped cream

CHURROS

Chocolate sauce

DEEP FRIED ICE CREAM BALL