



BANQUET MENU

For parties of 8 or more you are required to partake in a banquet menu.

Our shared dining experience \$48 pp

Our complete shared dining experience \$68 pp

We can also design a menu to suit your occasion - POA

Wine Matching Available – POA

On the side...share these dishes between **3-4** people **add \$12 per dish**

Sauteed seasonal vegetables ŵ garlic butter

Mixed leaf salad, Grana Padano & orange vinaigrette

Sautéed soy beans, smoked speck, & toasted almond

Roasted kipfler potatoes ŵ aromatic herbs

Cheese & Dessert - add **\$14 per person** - Please select 2 from the list:

- Rosso di Langa - Cow & sheep's milk washed rind cheese ŵ fig and walnut roulade or
- English Cloth - Cloth bound cheddar, aged 18 months ŵ wine poached pear or
- Onkaparinga Brie - Cow's milk double cream brie ŵ quince paste or
- Bleu des Causses - Blue vein cow's milk, aged 4 months ŵ nectarine or
- Strawberry mousse, blood orange jelly & coconut macaron
- White chocolate & strawberry cheesecake, lime meringue & coconut custard
- Chocolate walnut brownie, salted caramel & peanut ice cream & brandy tuille

Please note **menu** is **subject** to **seasonal changes**.

