



# BANQUET MENU

## First Course

HOME MADE FOCACCIA  
mortadella mousse  
& whipped ricotta

BURRATA  
roasted peaches, preserved  
zucchini, rosemary honey, basil oil  
& almonds  
(VEG + GF)

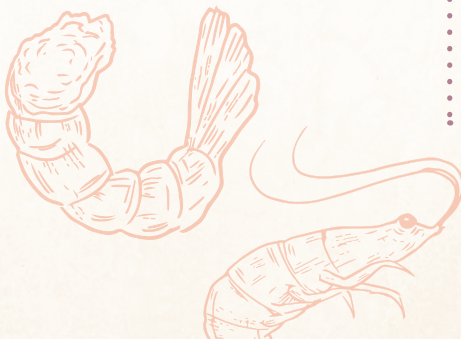
LIGHTLY FRIED CALAMARI  
chilli lime aioli & lemon  
(DF)

Suggested Wine Pairing  
Hahndorf Hill Rose

## Second Course

PRAWN & BUG  
linguini, zucchini cream puree, chilli  
oil & lemon

Suggested Wine Pairing  
Craggy Range Gimblett Gravels  
Chardonnay



## Third Course

LAMB SHOULDER  
purée di fava, herbs & jus de  
provence  
(GF)

GARDEN SALAD  
with lemon dressing  
(GF, VEGAN)

Suggested Wine Pairing  
First Terrain Sangiovese

### ADD ON

Prawn and Bug Brioche	\$9 each
All Desserts	\$13 each
Wine Pairing	\$40 pp

\$70 pp