

BANQUET MENU

First Course

HOME MADE FOCACCIA
mortadella mousse
& whipped ricotta

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

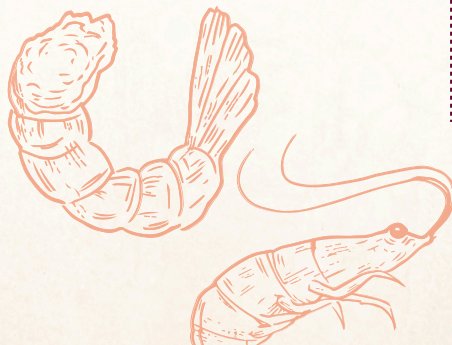
LIGHTLY FRIED CALAMARI
chilli lime aioli & lemon
(DF)

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 \$40pp

\$70pp

