

FUNCTIONS

BANQUET MENU

SERVES 10-12 PEOPLE \$395

YOUR CHOICE OF:

- Whole Baked Atlantic Salmon, white wine, lemon thyme
- Whole Roasted free range chicken, herb, paprika
- Roasted Leg of lamb with rosemary and garlic
- Roasted beef sirloin, peppercorn, garlic butter

YOUR CHOICE OF TWO COLD AND TWO WARM OPTIONS:

COLD SIDE OPTIONS:

- Raw broccoli, roasted sliced almonds, dried cranberries, cashew garlic cream
- Puy lentil, freekeh, grilled halloumi, cherry tomatoes, avocado, asparagus, pomegranates, mixed herbs, maple lemon dressing
- Quinoa, kale, beetroot, feta, lemon dressing
- Roquette, pear, pinenuts, goats feta, red onion, balsamic dressing
- Sweet potato noodles, chili, peanuts, edamame beans, coriander, sautéed mushrooms, capsicum, pickled vegetables, shallots, asian dressing
- Green salad, herb vinaigrette

WARM SIDE OPTIONS:

- Sautéed broccoli, lemon oil, roasted almonds
- Roasted pumpkin, feta, pomegranate jewels
- Kipfler potatoes, garlic & herb butter
- Buttered baby carrots
- Sweet potato mash, lemon sour cream
- Crinkle cut fries, aioli, tomato relish