

# CHRISTMAS CHEER

## Banquet MENU

### TAPAS

#### AUSTRALIAN CITRUS MARINATED OLIVES

za'atar | *vg, gf, df, nfo*

#### MEZZE PLATE

smoked baba ghanoush, hummus, dip, pickles, ham, salami, warm flatbread | *vg, gfo, dfo, nfo*

### ENTRÉE

#### GRILLED HALLOUMI

Citrus labneh spread, pomegranate reduction, drizzled honey | *v, nf, gf*

#### BURRATA CHEESE & HEIRLOOM TOMATO SALAD

truss heirloom tomatoes, basil leaves, honey mustard dressing | *v, nf, gf*

#### CALAMARI FRITTI

saffron aioli, lemon | *nf*

### MAINS

#### CHARGRILLED CAULIFLOWER

rich onion chutney, sweet paprika & watercress salad | *v, nf, gfo*

#### FISH OF THE DAY

pine nuts, crispy cassava, pomegranate tomato, cucumber, tahini maple | *gf*

#### SLOW COOKED LAMB SHOULDER

baby dutch carrots, baba ghanoush, watercress, grilled lemon, red wine jus | *gf, df, nf*

#### ROASTED BABY CARROTS

honey, pomegranate molasses | *gf, nf*

#### PATATAS BRAVAS

twice cooked potato, aioli, spicy buffalo sauce | *v, nf*

#### SPICED CUCUMBER SALAD

shallots, dill, radish, citrus dressing | *vg, gf, nf*

#### BROCCOLINI

crispy garlic & white wine butter sauce | *v, gf, nf*

### SOMETHING SWEET

#### BLUEBERRY CRÈME BRÛLÉE

blueberry compote, biscotti | *v*

**\$65pp**

**Minimum 4 people**

The Banquet Menu must be pre-booked. Tapas & Mains served together.

Please let us know if you have any allergies.

*Whilst every effort is made, we cannot guarantee that our food will not contain traces of allergens through cross contamination.*

*gf= gluten free/ df= dairy free/ nf= nut free/ v=vegetarian/ vg=vegan*

