



THE ALCOTT BANQUET MENU

TAPAS

AUSTRALIAN CITRUS MARINATED OLIVES | *vg, gf, df*
hazelnut dukkah

HERB & GARLIC GRILLED FLATBREAD | *v, vgo, nf, dfo*

CALAMARI FRITTI | *nf*
za'atar & nduja aioli

MUSHROOM & TRUFFLE ARANCINI | *v, nf*
black garlic aioli

MEZZE PLATE | *v, gfo, dfo, nfo*
tzatziki, beetroot muhammara, hummus, olives,
tomato herb salsa & grilled flatbread

MAINS

BAKED EGGPLANT PARMIGIANA | *v, nf, gfo*
tomato, provolone, basil, burrata & parmesan

HARISSA CHICKEN | *gfo*
anchovy butter, caramelised baby onion, watercress, almond & golden raisin salad

1.6KG LAMB SHOULDER 'SHAWARMA' | *gfo, nf*
sesame yoghurt, pomegranate, herb, tomato salsa & grilled flatbread

CRISPY CHIPS | *v, gf, df, nf*
tomato salt

SOMETHING SWEET

BOURBON TRUFFLE
homemade dark cacao & 'Makers Mark'

\$59pp

Minimum 6 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 | gfo= gluten free option | df= dairy free | dfo=dairy free option
nf= nut free | nfo=nut free option | v=vegetarian | vg=vegan | vgo= vegan option*