



THE ALCOTT BANQUET MENU

TAPAS

AUSTRALIAN CITRUS MARINATED OLIVES
with citrus & hazelnut dukkha *gf df vg*

MUSHROOM & TRUFFLE ARANCINI
with black garlic aioli *nf v*

TEMPURA CAULIFLOWER
with smoked paprika, harissa yoghurt & caramelised vinegar *nf v*

FLASH FRIED CALAMARI FRITTI
with tartare sauce *df nf*

MEZZE DIPS
with tzatziki, beetroot muhammara & almond romesco *v*

HERB & GARLIC GRILLED FLAT BREAD
with extra virgin olive oil *nf v*

MAINS

PAN-FRIED RICOTTA GNOCCHI
with peas, pepita pesto & Tuscan black cabbage *nf v*

GRILLED FREE-RANGE CHICKEN
with harissa & anchovy butter, caramelised baby onion, watercress,
almond & golden raisin salad

GRILLED ANGUS FLANK MB 3+
Mbl+3 with black garlic butter & onion gravy *gf nf*

CRISPY CHIPS
with tomato salt *df nf v*

SOMETHING SWEET

ECUADORIAN DARK CACAO &
'MAKERS MARK' BOURBON TRUFFLES *gf nf v*

\$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/ df= dairy free/ nf= nut free/ v=vegetarian/ vg=vegan