

# Banquet Menu

\$65 M | \$69 G

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## ENTRÉE

### Grilled Flatbread

with roast pumpkin hummus *df v vg*

### Mushroom Arancini

shaved parmesan cheese, aioli *nf v*

### Calamari

rocket, spiced saffron aioli *nf*

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## MAIN

### Seared Barramundi

cauliflower puree, broccolini, chermoula, pickled raisins and soft herbs *gf nf*

### 300gm Rump Steak

chips, house salad and choice of sauce *nf v*

### Seasonal Sauté Vegetables

fried garlic, olive oil *gfo nfo vg*

### Duck Fat Potatoes

chat potatoes, parmesan and herbs *nf*

### Green Salad

mixed leaves, cucumber, tomato and house dressing *gf nf vg*

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## DESSERT +\$9

### The Alcott Cheesecake

creamy caramelised cheesecake, pistachio cream, strawberries and a drizzle of saffron honey