



Classic Banquet

\$79 per person

Come as a Sharing Platter

On arrival

Bruschetta, sourdough, tomato, pesto, bocconcini, basil (N)

Entrée Platter

Lemon pepper calamari, Chipotle aioli, lemon

Southern Fried chicken wings, Buffalo sauce

Pumpkin Arancini, Aioli (GF, V)

Main Platter

Porterhouse, Jack's creek, black angus MB3+ (GF)

Mediterranean-spiced Grilled Chicken (GF)

18hrs slow cooked Crispy Pork Belly (GF, P)

Complementary come with red wine Jus, Chips & Garden

Salad (GF)

Dessert Platter

Trio chocolate brownie, salted caramel

Forest Berry, Lemon curd Tartlet (GF)

DIETARY INDEX

(V) Vegetarian (VG) Vegan (VGO) Vegan option (GF) Gluten free (GFO) Gluten Free Option (DF) Dairy Free (DFO) Dairy Free Option (P) Contain Pork (PFO) Pork Free Option (N) Contain Nuts

All credit card transactions incur a processing fee. 15% surcharge on public holidays, Sunday and 10% Saturday. We do not split bills.

Banquet pre-booking required minimum 48hrs, minimum 10 people deposit 50%