



Deluxe Banquet

\$99 per person

Come as a Sharing Platter

On arrival

Bruschetta, sourdough, tomato, pesto, bocconcini, basil (N)
Smoked Salmon, Horseradish cream, Cucumber (GF)

Entrée Platter

Baked Scallops, Lemon butter, maple glazed kaiser ham (GF, PFO)

Lemon pepper calamari, Chipotle aioli (GFO)

Beef Chevaps, shopska salads (GF)

Sticky Lamb Ribs, tamarind BBQ (GFO)

Main Platter

Wagyu Rost biff, Westholme MB9+ (GF)

Mediterranean-spiced Grilled Chicken (GF)

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

Grilled Tiger Prawns (GF)

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%