



FESTIVE FEAST

BANQUET SHARE MENU \$79 P/P

TO START

Sourdough

Taramasalata dip w bottarga (GF)

or

Hummus dip w fried chickpeas & dukkah (GF, V)

Peeled fresh prawns w spicy Tia Maria sauce

Sydney Rock Oysters w eschallots mignonette

Truffle & mushroom arancini (V)



MAINS CHOOSE 2

Roast turkey in a cranberry glaze w sautéed grapes & gravy (GF)

Whole roasted lamb shoulder w garlic & sumac (GF)

Blue swimmer crab spaghetti w confit tomatoes & pangrattato

Linguine alfredo w mushrooms (V)

Rib sirloin MB4 on the bone w red wine jus, cooked Medium Rare (GF)

add \$10 p/p



SIDES CHOOSE 2

Roasted dutch carrots in honey & oregano (GF, V)

Mesclun leaf salad w classic vinaigrette (GF, V)

Roasted potatoes w rosemary and garlic (GF, V)

Chips w aioli & ketchup (GF, V)

Charred broccolini w sesame (GF, V)



DESSERT

Christmas pudding w Brandy custard for the table

Cheese platter w assorted lavoush & quince paste

GF crackers available on request

Christmas Crackers & printed menu's included.

