SHARED BANQUET EXPERIENCE - \$69 PER PERSON

For 4 or more guests I Designed to share I Whole table only

TO START Shared

Crispy salt & pepper squid (DF)

salt & pepper squid I watermelon I nam jim I peanuts I garden salad

Natural oysters (4) (GF/DF)

served natural I mignonette I lemon

Labneh (V)

with toasted sourdough & dukkah spice

SIDES Shared

Crispy fries (V/DF/LOW GF)

Creamy garlic mashed potato (V/GF)

Garden salad (V/GF/DF)

with italian vinaigrette

MAIN COURSE Shared

Grilled goldband snapper (GF)

grilled snapper I cauliflower puree I lemon

Rib fillet 300g (GF)

broccolini I red wine Jus

Stone baked artisan surf & turf pizza

garlic prawns I Calamari I bacon I cherry tomatos I Chilli

Chilli garlic prawn linguine (VG option)

baby prawns I creamy garlic I white wine I baby spinach I olive oil I house-made Napoli I lemon

DESSERT PLATTER Shared

Classic tiramisu

Seasonal fruit selection

With vanilla ice cream

SET MENU WITH INDIVIDUAL CHOICE - \$59 PER PERSON

For 2 or more guests I Whole table only

TO START Choose one

Crispy salt &pepper squid (DF)

salt & pepper squid I watermelon I nam jim I peanuts I garden salad

Seared scallops (3)

cauliflower puree I bacon crumb

Moreton bay bug bao buns (2) (DF)

beer-battered bugs I chilli I seafood sauce I lettuce-in a steamed bun

Grilled halloumi bruschetta (V)

fresh tomato I red onion I basil I balsamic vinegar I beetroot humus

SIDES Choose one

Potato wedges (V/DF)

sour cream I sweet chilli

Garden salad (GF/DF)

with italian vinaigrette

Sweet potato chips (V/I OW GF)

aioli

MAIN COURSE Choose one

Crispy battered fish & chips (DF)

beer battered fish I chips I house tartare I lemon

Tasmanian salmon (GF/DF)

sriracha glazed salmon I smokehouse rub I smashed peas I sauce vierge I lemon

Wild mushroom &basil pesto linguine (V)

creamy garlic I basil pesto I baby spinach I olive oil I lemon I parmesan

Stone baked artisan supreme pizza

pepperoni I bacon I mushroom I onion I capsicum

DESSERT Choose one

Classic tiramisu coffee I chocolate and cream trifle

Warm sticky date pudding

dates I salted caramel I vanilla ice cream

Apple & rhubarb crumble

served with vanilla ice cream I seasonal berries

ADD-ONS

Moreton Bay bug +\$12pp upgrage to a signature cocktail on arrival +\$14pp Add 2-hour beverage package +\$49pp