

EVENING BANQUET MENU

GROUP DINING AT THE GARDEN

\$69pp for starters, mains and sides

\$79pp for starters, mains, sides and dessert

Pick any two mains (or add \$10pp to enjoy all three)

Our banquet menus are designed for relaxed, family-style feasting. Help yourself to large share platters spread along the centre of your table. Serving sizes allow for everyone to have some of everything.

STARTERS

House-made hummus topped w/ roasted chickpeas and Dutch carrots, &
Burrata w/ mixed cherry tomatoes, basil, herb oil and Lavash, &
Mushroom, thyme and parmesan arancini w/ pesto aioli

MAINS

Pick any two (or add \$10pp for all three)

Slow-roasted marinated lamb shoulder w/ salsa verde, OR
Roasted Pomegranate molasses chicken w/ parsley, mint and lemon gremolata, OR
Crispy-skinned sustainably farmed "Humpty Doo" barramundi w/ tomato and caper vinaigrette.

SIDES

Pick any three

Crispy chat potatoes w/ herb salt, OR
Maple roasted Dutch carrots w/ tahini sauce, pomegranate and pistachios, OR
Crispy deep-fried broccolini w/ toasted almonds and burnt lemon, OR
Roast pear, parmesan and walnut salad w/ seasonal greens, OR
Green Salad of mixed leaves, grilled zucchini, radish, Spanish onion and apple cider vinaigrette

DESSERT

Brandy-laced Belgian chocolate mousse

DIETARY REQUIREMENTS

Vegetarian, vegan, dairy and gluten free options are all available and dietary requirements will be catered to on an individual and personalised basis