



GROUP BOOKING



DELUXE BANQUET \$99PP

FOR GROUPS OF 11 OR MORE GUESTS

The following menu items to be served share style



ENTRÉE

BYRON BAY BUFFALO BURRATA black russian tomato, yellow peach, chilli and saffron oil, olive dust, melba sourdough toast V

HIRAMASA KINGFISH CEVICHE pickled jalapeño, pomegranate, aji amarillo citrus dressing DF

MAIN

ROAST LAMB SHOULDER garlic, oregano, cucumber raita, burnt lemon GF

ORGANIC MIDDLE EASTERN LEMON CHICKEN zhoug, toum, coriander and herb salad GF, DF

SIDES

TWICE COOKED CRISPY POTATO cooked in wagyu fat, garlic, chilli, rosemary

ASSORTED LOCAL LETTUCE pomegranate, watermelon radish, cucumber, chive, lime honey pepper dressing V, GF, DF

DESSERT

LEMON MYRTLE PANNA COTTA lemon myrtle and buttermilk panna cotta, rhubarb, plougastel biscuit

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts





PREMIUM BANQUET \$129PP

FOR GROUPS OF 11 OR MORE GUESTS

The following menu items to be served share style

STARTER

TRUFFLE GARLIC PIZZA BREAD white truffle oil, confit garlic, parmesan v

ENTRÉE

BYRON BAY BUFFALO BURRATA black russian tomato, yellow peach, chilli and saffron oil, olive dust, melba sourdough toast v

SEARED WAGYU BEEF CARPACCIO smoked enoki mushroom, ponzu jelly, spanish onion, shiso

HIRAMASA KINGFISH CEVICHE pickled jalapeño, pomegranate, aji amarillo citrus dressing DF

MAINS

WAGYU BEEF RUMP CAP MB8+ full blood/jack's creek, pickled eschalot, crispy kale, porcini emulsion, red wine jus GF, DF

QLD RED SNAPPER burnt heirloom cherry tomato, saffron, harissa, green olive, capers GF, DF

SIDES

BROCCOLINI aleppo pepper, lemon vinaigrette, puffed wild rice v, DF, VE

TWICE COOKED CRISPY POTATO cooked in wagyu fat, garlic, chilli, rosemary

DESSERT

TRIPLE TEXTURED CHOCOLATE PAVÉ single origin chocolate mousse, pistachio, feuilletine, salted caramel, banana sorbet

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts

