

BANQUET MENU

- THE GOVERNORS MENU -

\$85 per person



BBQ Lamb ribs, quince, goji sauce, spicy salt*

salt baked beets, smoked ricotta, rhubarb,
burnt cucumber dressing*

cured hiramasa kingfish, three flavours,
trout roe, purple basil*

crisp golden chicken, bread sauce,
crimson grapes, cima di rapa

roast bonito, celeriac, braised courgette,
garlic aioli, lemon*

wood grilled T-bone (500g) chimichurri*

house mixed leaf salad, herb vinaigrette*

seasonal vegetables, chilli, lemon oil*

fried sebago potatoes, salt & vinegar, aioli*

poached quince tart, hazelnut gelato

torched meringue, lemon curd ice cream, shortbread

chocolate marquise, cointreau, crème fraîche

tea or coffee with petit fours

// All menu items are served on platters and shared

// Cheese Option can be added for an additional \$12 per guest

// For tables of 8+