

SHARED BANQUET MENU

SOLDIERS' BANQUET \$70PP

ALL COURSES ARE DESIGNED TO SHARE

Pickled Mussel en Croute + Fennel Aioli

Duck Liver Pate + Cornichons + Tawny Port Jelly

Scallop + Confit Tomato + Basil

Lamb Shoulder + Red Wine Jus

Oak lettuce + Vinaigrette

Lemon Curd + Pistachio Gelato + Meringue

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ADD: Pommes Frites for \$5pp

SEATING TIME: Groups over 30pax, 2hrs.

CORPORALS' BANQUET \$90PP

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + Confit Garlic + Whipped Butter

Marinated Olives

Pickled Mussel en Croute + Fennel Aioli

Scallop + Confit Tomato + Basil

Lamb Shoulder + Red Wine Jus

Pommes Frites

Cauliflower Beurre Noisette + Capsicum Hummus

Oak Lettuce + Vinaigrette

Lemon Curd + Pistachio Gelato + Meringue

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SEATING TIME: Groups over 30pax, 2.5hrs.

BANQUET RAPIDE \$85PP

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + Confit Garlic + Whipped Butter

Scallop Crudo

Caviar Blini

Black Angus Sirloin

Dutch Carrots

Assorted Macarons

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ADD: *Pommes Frites, or, Oak Lettuce Salad for \$5pp*

SEATING TIME: Groups over 30pax, 1.5hrs.

MAJORS' BANQUET \$110PP

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + Confit Garlic + Whipped Butter

Marinated Olives

Appellation Oysters

Lamb + Parmesan Croquette

Wagyu Bresaola en Croute + Grilled Zucchini + Red Pepper

Scallop + Confit Tomato + Basil

Angus Sirloin Steak

Pommes Frites

Cauliflower Beurre Noisette + Capsicum Hummus

Oak Lettuce + Vinaigrette

Lemon Curd + Pistachio Gelato + Meringue

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SEATING TIME: Groups over 30pax, 3hrs.