

SOCIAL

eating house + bar

Banquet Menu

\$75 Per Person

1st Course

Mixed Olives

Jamon Iberico de Cebo Plate + Baguette

Raw Kingfish, Ponzu, Horseradish, Ginger, Green Onion, Fingerlime

2nd Course

King Prawns, X.O Sauce, Fragrant Herbs

BBQ Sugarloaf Cabbage, Macadamia + Miso, Sunflower, Sesame Leaf

3rd Course

Boneless Lamb Shoulder, Slow Roasted in Cows Milk Yoghurt, Lamb Jus, Cabbage Slaw

Free Range Chargrilled Chicken, Roasted Garlic, Meyer Lemon, Sage

Sides...

Roast Chat Potatoes, Crispy Saltbush, Vinegar, Pecorino Cream

Mixed Leaves, Blood Orange, Fennel, Radicchio

No Split Bills for Groups of 6 or More