

SÒCIAL

BANQUET MENU



First Course

Sourdough + caramelised butter

Warm mixed olives

House charcuterie

Second Course

King prawns, butter, garlic, cider + herbs

Third Course

Lamb shoulder 12hr cooked in yoghurt + cabbage slaw

Chargrilled chicken, jus, sage + confit garlic

Sides

Crispy chat potatoes, gruyère cream + fried salt bush

Dave's salad leaves, peas, fennel, feta + mint

Groups over 10pax

\$85pp

8% gratitude taken for group bookings

Surcharges: 1.5% on all credit card transactions | 20% public holidays | 10% Sunday