

# SÒCIAL

BANQUET MENU



## First Course

Baguette + 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, smoked sour cream, fried onion + chives

Leaves, peas, fennel, feta + mint

Groups over 10pax

\$95pp