

SÒCIAL

BANQUET MENU



First Course

Baguette + cultured 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



First Course

Baguette + cultured 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

Dessert

Coconut labne, fresh mango, coconut meringue, passionfruit, kaffir lime

Groups over 10pax

\$105pp