



SUMMER BANQUET MENU

\$49 PER HEAD

Natural oysters, lemon, mignonette (GF)(DF)

Grilled sriracha lime butter (GF)

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Sourdough, oak-aged balsamic, olive oil (DF)

Nectarine salad, rocket, ricotta salata, red onion, walnut (GF)

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Seared scallops, eggplant, Sicilian caper salsa (DF)

Tapioca king prawns, nahm jim, noodle salad (GF)(DF)

\$69 PER HEAD

Cold platter (DF)

bay bug, ponzu wakame oysters, prawns,
marinated mussels, clams

Grilled porcini and garlic cream oysters

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Sourdough, oak-aged balsamic, olive oil (DF)

Nectarine salad, rocket, ricotta salata, red onion, walnut (GF)

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Seared scallops, eggplant, Sicilian caper salsa (DF)

Tapioca king prawns, nahm jim, noodle salad (GF)(DF)