

Chefs Banquet Menu

Our shared set menu is the opportunity for you to enjoy the best expression of our menu. Both courses are served to the middle of the table, in the style of a traditional family meal.

Entree

Venison Carpaccio (GF | Lactose free)

Rhubarb, black garlic mayo, smoked pecan, truffle honey, pecorino

White Fish Ceviche (GF | DF)

Market fish, orange, chilli, cucumber, avocado, nori dusted cracker

Buffalo Oyster Mushrooms (GF | DF | Vegan)

Buffalo sauce, 'ranch' dressing, herb salad

Burrata Fritti

Fried burrata, fig mostarda, crispy parsley, ciabatta

Carrot Lox (GF option | DF | Vegan)

Cashew creme, capers, pickled shallot, mixed bagel crumb

Main

Lumina Farms Lamb Shoulder (GF | DF option)

Chermoula, sweet & sour raisins, caramelised yoghurt, cucumber

Market Fish (GF | DF option)

Saffron olive oil potato puree, spiced butter, pistachio, fennel & orange salad

Beef Tomahawk Ribeye (GF option | DF option)

Potato butter, charred broccolini, sherry jus, bone marrow crumble

[Served Medium rare]

Winter Greens Salad (GF | DF | Vegan)

Apple, celery & toasted almonds

Brussels Sprouts (GF option | DF | Vegan)

Roasted & fried, preserved lemon & tarragon, date syrup, smokey harissa crumb

Smashed & Crispy New Potatoes (GF)

Cafe de Paris butter

We can make adjustments to the menu to cater for guests who are Vegetarian, Vegan, or have common dietary requirements, however we may be unable to cater to guests with severe food allergies under the revised MPI guidelines. If you could please provide advance notice of any dietary requirements for any members of your party, this would be greatly appreciated.

The Monday Room