

\$45 PER PERSON

BANQUET MENU

ARTISAN SOURDOUGH ON ARRIVAL
WITH HOUSE TRUFFLE BUTTER

TAPAS TO SHARE

RILLETES & MARMALADE duck rillettes, tomato and garlic marmalade,
bavarian rye crisps

CROSTINI white anchovies, salami picante, fresh ricotta
and salsa verde

GRISSINI jamon, basil pesto, blistered cherry
tomatoes, gorgonzola

SALADS AND PASTAS TO SHARE

VEAL ORRECCHIETTE ear shaped pasta tossed with veal, with wild
rocket, salsa verde, pecorino and blistered cherry
tomatoes

BLACK TRUFFLE RISOTTO asparagus, thyme, green peppercorns,
baby spinach and gruyere

**HOUSE SMOKED
CHICKEN** crisp pigs belly, feta, iceberg lettuce, brioche
croutons, baby peas and white balsamic dressing

PITTAS HALLOUMI smoked tomatoes, pickled zucchini, wild rocket,
chickpea puree, labneh and zaatar

LAMB SHOULDER quinoa and parsley salad, spiced beetroot puree,
toasted walnuts, and burata

urban pantry