

Banquet Menu

\$45 per person

TO START GARLIC & CHEESE

garlic, mozzarella, buffalo mozzarella, parmesan

CHARCUTERIE BOARD

chef's selection of cured meats, cheeses, olives dried fruits and crackers

ENTREE HONEY HALLOUMI

cyprus halloumi, figs, pomegranate, snowpeas tendrils, honey

CHICKEN NIBBLES

bbg chicken wings, spicy sauce, maple syrup

MAINS CLASSIC BABY BBQ PORK RIBS

waffle fries, cucumber pickes and house slaw

SIGNATURE LAMB SHOULDER

slow cooked lamb shoulder, grilled pumpkin, beans, lamb jus

MARGHERITA

napolitana base, buffalo mozzarella, fiore de late, basil

SIDES

choose two sides

ROCKET & PEAR PARMESAN SALAD
GARDEN SALAD
WAFFLE FRIES
CRISPY THICK CUT CHIPS