
BANQUET FEAST MENU

To begin, to share

Wood fired flatbreads, with Tuscan white bean dip

Seasonal pickled vegetables

Chicken liver parfait, chai spiced maple, black pepper

Followed by

Agria potato pizza, thyme, black olive, garlic

Broken venison sausage pizza, nduja, mozzarella, gremolata

Wood fired cauliflower, tahini yoghurt, coriander shoot, puffed grains

Goats cheese gnocchi, wood fired beets, balsamic, walnuts

Larger dishes

Greenstone Creek bavette, potato cream, radicchio, bagna cauda

Crispy wood fired potatoes, parmesan, paprika

Baby cos, ranch, pumpkin seeds

To finish

New York Cheesecake, citrus, whipped cream

Dishes arrive from the kitchen as they're ready.
Please advise your waiter of any dietary requirements.