

# Il Banchetto | \$149 per person

A shared-table affair where wine flows freely, laughter gets louder  
and the night refuses to end.

## COURSE ONE

House-made Focaccia  
extra virgin olive oil + cherry balsamic

Croquette  
porcini mushroom + truffle + parmesan

Montanara  
mussel butter [I] + paprika + basil mayo

## COURSE TWO

Kingfish Crudo [A]  
green mango salsa + radish + lemon balsamic reduction + tomato & chili oil

Beef Carpaccio  
parmesan + rocket + house dressing + toasted macadamia

## COURSE THREE

Spaghettoni  
cacio e pepe

Bone-In Rib Eye  
Manning Valley, grass fed, mbs4  
peppercorn jus + assortment of mustard

Potato Caesar Salad  
iceberg + anchovy dressing [I] + parmesan + croutons

Broccolini  
almond + fried eschalot + chili honey

## COURSE FOUR

Tiramisu  
espresso + kahlua + cocoa

All credit cards incur a 1.5% surcharge. Please note a surcharge of 15% will apply on public holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Seafood items are labelled in accordance with Australian Consumer Law using the AIM legend, where 'A' denotes Australian, 'I' denotes Imported, and 'M' denotes Mixed origin.