

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 [A] + 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

Spaghettono
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.