

Il Banchetto | \$149 per person

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

COURSE ONE

Croquette

Mushroom + Truffle + Chilli Mayo

Oyster [A]

Pomegranate Champagne Mignonette + Lemon

COURSE TWO

House-made Focaccia

extra virgin olive oil + cherry balsamic

Kingfish Crudo [A]

green mango salsa + radish + lemon balsamic reduction + tomato & chili oil

Beef Carpaccio

parmesan + rocket + house dressing + toasted macadamia

COURSE THREE

Bone-In Rib Eye

Manning Valley, grass fed, mbs8

peppercorn jus + assortment of mustard

Fries

shoestring + aioli

Broccolini

almond + fried eschalot + chili honey

COURSE FOUR

Tiramisu

espresso + Kahlua + cocoa