

BANQUET STYLE

(Shared on table)

\$45.00 per person

Chargrilled Sourdough

w' homemade dips & olive oil (V)

Longroom Platter

Smoked potato & gouda croquettes w' tomato relish; Tender Lamb ribs w' house made hummus and fresh mint; Crispy pork belly w' sweet miso, and Chilli salt squid w' sweet chilli adjud

Main Course

(Please choose three of the following)

Roasted free range half chicken w' jus and lemon aioli

Rack of lamb w' parsnip puree & salsa verde

Char-grilled T-bone (650gm) served w' chimichurri, horseradish & jus

Seafood paella w' 'Cloudy Bay Clams', prawns, squid and snapper

Wild mushroom & green pea risotto w' grana padano & truffle oil (V/GF)

Sides

(Please choose three of the following)

Grilled zucchini w' pine nuts, raisins, feta & parsley

Pan fried baby carrots w' almond cream, harissa & mint

Fried saffron cauliflower w' smoked paprika, parsley & chardonnay vinegar

Za'atar spiced roasted potatoes

Steamed fresh seasonal vegetables

Market garden salad

LONGROOM

BANQUET STYLE

(Shared on table)

\$50.00 per person

Chargrilled Sourdough

w' homemade dips & olive oil (V)

Longroom Platter

Smoked potato & gouda croquettes w' tomato relish; Tender lamb ribs w' house made hummus and fresh mint; Crispy pork belly w' sweet miso, and Chilli salt squid w' sweet chilli adjud

Main Course

(Please choose four of the following)

Roasted free range half chicken w' jus and lemon aioli

Rack of lamb w' parsnip puree & salsa verde

Char-grilled T-bone (650gm) served w' chimichurri, horseradish & jus

Seafood paella w' 'Cloudy Bay Clams', prawns, squid and snapper

Wild mushroom & green pea risotto w' grana padano & truffle oil (V/GF)

Sides

(Please choose four of the following)

Grilled zucchini w' pine nuts, raisins, feta & parsley

Pan fried baby carrots w' harissa & mint

Saffron cauliflower w' smoked paprika, parsley & chardonnay vinegar

Za'atar spiced roasted potatoes

Steamed fresh seasonal vegetables

Market garden salad

LONGROOM

BANQUET STYLE

(Shared on table)

\$55.00 per person

Chargrilled Sourdough

w' homemade dips & olive oil (V)

Longroom Platter

Smoked potato & gouda croquettes w' tomato relish; Tender lamb ribs w' house made hummus and fresh mint; Crispy pork belly w' sweet miso, and Chilli salt squid w' sweet chilli adjud

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Wild mushroom & green pea risotto w' grana padano & truffle oil (V/GF)

Sides

(Please choose three of the following)

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Saffron cauliflower w' smoked paprika, parsley & chardonnay vinegar

Za'atar spiced roasted potatoes

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Dessert Platter

'Churros' Spanish donuts w' warm chocolate sauce

Warm cherry almond tart w' mascarpone cream & berry compote

Warm chocolate brownie w' salted caramel ice cream

LONGROOM