

LONGROOM

BANQUET STYLE

[Shared on table] \$50.00 per person

To Start

Turkish pide bread w' house made dip & marinated olives

Longroom Platter

Smoked potato & gouda croquettes w' tomato relish; [GF, V]

Pea & goats cheese arancini w' beetroot & horseradish puree; [GF, V]

Slow roast pork belly w' white miso sauce; [GF]

Chilli salted squid w' sweet chilli adjud [GF]

Main Course

[Please choose 3 of the following]

Roasted free range chicken w' jus and lemon aioli [GF]

Rack of lamb w' eggplant puree, pomegranate pearls & walnut salsa [GF]

Grilled 60 day aged scotch fillet w' jus & horseradish [GF]

Slow roast pork belly w' apple, parsnip puree & jus [GF]

Roasted market fish of the day w' crushed green peas & lemon beurre blanc sauce [GF]

Orecchiette pasta w' peas, pine nuts, mint, goat's cheese & parmesan [V]

Sides

Za'atar spiced roasted potatoes [GF, V]

Steamed broccolini, kale w' toasted almonds & citrus oil [GF, V]

Mixed salad leaves tossed w' radish, red onion & balsamic dressing [GF, V]

Dessert

[Please choose 1 of the following]

Churros w' chocolate sauce & cream [GF]

Selection of cheese w' crackers, quince paste & grapes

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Dessert

Churros w' chocolate sauce & cream [GF]

To Finish

Selection of cheese w' crackers, quince paste & grapes