

# LONGROOM

## BANQUET STYLE

[Shared on table] \$45.00 per person

### To Start

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Turkish pide bread w' house made dip & marinated olives

### Main Course

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[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' mushroom, pinenuts, basil & fresh parmesan [V]

### Sides

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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]

# LONGROOM

## BANQUET STYLE

[Shared on table] \$55.00 per person

### To Start

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Turkish pide bread w' house made dip & marinated olives

### Longroom Platter

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

Mushroom & mozzarella arancini w' mascarpone & tartufo cream [V]

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

Chilli salted squid w' sweet chilli adjud [GF]

### Main Course

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[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' mushroom, pinenuts, basil & fresh parmesan [V]

### Sides

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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

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[Please choose 1 of the following]

Churros w' chocolate sauce & cream [GF]

Selection of cheese w' crackers, quince paste & grapes

# LONGROOM

## BANQUET STYLE

[Shared on table] \$60.00 per person

### To Start

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Turkish pide bread w' house made dip & marinated olives

### Longroom Platter

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

Mushroom & mozzarella arancini w' mascarpone & tartufo cream [V]

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

Chilli salted squid w' sweet chilli adjud [GF]

### Main Course

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[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' mushroom, pinenuts, basil & fresh parmesan [V]

### Sides

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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

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Churros w' chocolate sauce & cream [GF]

### To Finish

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Selection of cheese w' crackers, quince paste & grapes