

# LONGROOM

## BANQUET DINING

2 COURSE \$45

3 COURSE \$55

### TO START

#### Longroom Platter

Calamari/Japanese wasabi mayo/wakame/spring onions | Potato & Gouda Croquettes/tomato relish | Mushroom & Mozzarella Arancini/mascarpone & tartufo cream/basil/parmesan | Crispy Pork Belly/sweet miso sauce

### MAIN

CHOOSE 3

**Roasted Whole Chicken**/peas/leeks/vermouth/dill  
**Rack of Lamb**/smoked eggplant puree/pomegranate pearls  
**Pork Belly**/apple/parsnip puree & jus (GF)  
**Scotch Fillet**/jus/horseradish cream (GF)  
**Orecchiette**/mushroom, pinenuts, basil & fresh parmesan (V)  
**Market Fish**/crushed green peas/lemon beurre blanc (GF)

### SIDES

CHOOSE 3

**Chunky Fries**/za'atar spice  
**Peas & Leeks**/vermouth/dill  
**Baby Carrots**/harissa/almond cream  
**Roasted New Potatoes**/rosemary/garlic  
**Green Salad**/mixed leaf/radish/red onion/vinaigrette

### DESERTS

CHOICE OF 1 OR FOR 2 ADD 6.00/PP

**Lemon Tart**/summer berries/whipped vanilla cream  
**Bao Doughnuts**/vanilla ice cream/chocolate sauce  
**Cheese Platter**/brie/blue/quince/grapes/crackers