

# LONGROOM

## BANQUET DINING

2 COURSES \$55

3 COURSES \$70

### TO START

#### Longroom Platter

**Warm Focaccia** - Daily Bread focaccia w' baba ganoush & dukkah

**Longroom's Miso Pork Belly** w' sweet miso, spring onion & chili

**Karaage Chicken** w' asian slaw, chili mayo & sesame seeds

**Smoked Gouda & Jalapeno Croquettes** w' asada dip

### MAIN

CHOOSE 3 - SERVED FAMILY STYLE

**Roasted 60 Day Aged Scotch** served with a porcini jus and a horseradish cream (GF)

**Free Range Bostock Chicken** rolled and stuffed with mixed mushroom medley stuffing and gravy (GF DF)

**Butterflied Lamb Leg** marinated and served with chimichurri (GF DF)

**Chatham Island Blue Cod** grilled and served in lemon beurre blanc sauce on minted pea puree (GF)

**Whole Cauliflower Roasted** served with a lemon and tahini sauce (VE GF)

### SIDES

CHOOSE 3

**Chunky Fries**

**Market Salad**

**Roasted Vegetables** (DF GF)

**Creamy Mash**

**Minted Pea Puree** (GF)

**Garlic and Sage Duck Fat Potatoes** (DF GF)

**Broccoli & Green Beans** w' toasted almonds (GF V)

### DESSERTS

CHOICE OF 1 OR FOR 2 ADD 10.00/PP

**Spiced Apple Crumble** w' vanilla ice cream & sesame brittle (GF)

**Sticky Date Pudding** w' salted caramel sauce & vanilla ice cream

**Cheese Board** w' Brie/Blue, quince, grapes and crackers (add \$2 per person)