



DINNER SHARING BANQUET

\$45 SAMPLE BANQUET MENU

(AVAILABLE MONDAY TO THURSDAY | FRIDAY AND SATURDAY EATLY BIRD ONLY)

SPICED NUTS

HALLOUMI CROQUETTE | Tomato relish

MORCILLA | Romesco sauce | steam greens | charred croutons.

CHARRED EGGPLANT | Cured tomatoes | pea leaf | ginger balsamic vinaigrette.

FISH COLLAR | Dehydrated chilli | coriander salad | lime.

BURNT RED CABBAGE | Miso butter beans | herb salad | hemp seeds.

BAHARAT SPATCHCOCK | Couscous tabbouleh | labna | herbs.

Add a dessert selection +10 per person

add a cheese selection +10 per person

\$65 SAMPLE BANQUET MENU

MARINATED OLIVES & COUNTRY MALT BREAD | Kefir butter.

HALLOUMI CROQUETTE | Tomato relish

MORCILLA | Romesco sauce | steam greens | charred croutons.

ROASTED ONION | Fourme d'Ambert creamy | sherry vinegar | sourdough.

CHARRED EGGPLANT | Cured tomatoes | pea leaf | honey and ginger balsamic vinaigrette.

FISH COLLAR | Dehydrated chilli | coriander salad | lime.

DRY AGED STEAK | Anchovy butter | roasted potatoes | chicory.

« add a cheese selection +10 per person »

PANQUEQUE DE DULCE DE LECHE | Crunch peanut | crème fraîche ice cream | orange zest's.

CHOCOLATE TART | Coconut cream | cherry | roasted walnuts.

#GREENME

MATCH OUR FEEDME OR BANQUET MENU WITH OUR 100% VEGAN MENU.

(Green me Banquet menu only available Tuesday to Thursday).