



The Deck Banquet \$45

Our banquet menu has been designed for parties of ten upwards. We offer an excellent value menu designed so you can share an unhurried meal with family and friends. Your party will be served the following dishes to your table 'family style' to share and enjoy!

APPETIZERS

Mixed Olives House marinated with garlic, lemon & herbs

Toasted Sourdough With garlic & olive oil

Pan con Tomate Toasted sourdough rubbed with garlic; topped with fresh tomato & olive oil

ENTREES

Pirri Pirri Chicken Wings Marinated with Portuguese spices, deep fried & served with tomato chutney & aioli

Zucchini & White Cheese Fritters Delicious oven bake cakes of grated zucchini, fresh herbs & goats cheese served with soured cream, sweet tomato pickle & herb salad

Albondigas Traditional Spanish meatballs, made to a recipe handed down, with rich tomato sauce topped with Manchego cheese

MAINS

Slow Cooked 'Kleftiko' Lamb Tender lamb cooked with white wine & our special blend of house spices served on roasted spring vegetables, potatoes & chickpeas with lamb broth, mint salad, goats cheese & eggplant caviar

Seafood Jambalaya New Orleans style risotto, with snapper fillet, prawns, black mussels & tomatoes with capsicum, chorizo, celery & herbs

Twice Cooked Duck Legs On warm French lentils with orange & watercress salad & sticky orange & plum sauce

Why not add a sweet treat?...

DESSERTS

Chocolate Torte 14.00

Made with Belgian chocolate served with Jaffa ice-cream

Profiteroles 14.00

Filled with fig & ricotta cream, with warm chocolate sauce & vanilla bean ice-cream

Dessert of the Day 14.00

See specials board

Turkish Almond Baklava 14.00

With Persian pistachio fairy-floss, caramelized angel dust & vanilla bean ice-cream

Cheese Plate 17.00

Binnorie Brie, Jindi vintage cheddar, Chevre a soft mild goats cheese & Gorgonzola Dolce on Matzo cracker with lavosh biscuits & homemade fig & apple chutney

