

GRAZING BANQUET \$39 PER PERSON

WARM HOUSEMADE FOCACCIA (VG) Balsamic vinegar & olive oil

MARINATED OLIVES * (VG) Fennel, orange peel, chilli

ZA'ATAR SQUID * Salsa verde mayonaise

CHICKEN SKEWERS (GFO)

Zesty buttermilk marinated chicken, garlic & dill labneh, Israeli couscous, salsa verde, guindillas

CHARRED VEGETABLE SALAD * (VGO)

Charred pumpkin, zucchini & dutch carrots, cumin yoghurt, cherry tomatoes, crispy chickpeas, fresh watercress, parsley oil

FRENCH FRIES * (VGO)

Confit garlic aioli

* = Gluten Friendly VG = Vegan GFO = Gluten Friendly Option VGO = Vegan Option

> Available 11am - 2:30pm Minimum 4 people



MEDITERRANEAN BANQUET \$55 PER PERSON

TRIO OF DIPS

House-made dips, sesame lavash, baguette toasts, grilled naan bread

MARINATED OLIVES * (VG) Fennel, orange peel, chilli

ZA'ATAR SQUID * Salsa verde mayonaise

GRILLED PRAWNS * (5PCS)
Garlic & herb butter, white wine, chilli oil
& grilled lemon

CONFIT LAMB SHOULDER

Grilled naan bread, baba ganoush, piccolo salad, pickled cucumber, mint, pomegranate, smoked feta & chilli oil

BURRATA SALAD * (V)

Heirloom cherry tomatoes, peaches, fresh basil, balsamic glaze & olive oil

FRENCH FRIES * (VGO) Confit garlic aioli

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> Available 11am - 2:30pm Minimum 4 people