

Jourie

BANQUET ONE \$109 p/p

Complimentary glass of veuve or a mocktail on arrival for all Mother's

Hummus Chickpea & tahini

Baba Ganouje Chargrilled eggplant & tahini

Labne Fresh home-made yoghurt

Kabees

Marinated olives, radishes, pickled chillies, pickled turnips, feta, lettuce, tomato

Tabouli Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette

Arnabeet Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

Falafel Chickpeas, broad beans, onion, garlic, herbs, spices, tahini

Sambousek Minced lamb, pine nuts & onion, wrapped in pastry

Bannockburn Chicken Shaved fennel watercress, preserved lemon, black garlic, chicken jus

> Slow Cooked 11 Hour 1kg Lamb Shoulder Red currants, roasted tomatoes, rosemary jus, yoghurt

> > Roasted Chat Potatoes Coriander dressing

Kids menu \$45 | 3-12 Years Chicken, sambousek, chips , soft drink, ice cream

Sessions: 11am-2:15pm | 2:30pm-5pm | 5:30pm-onwards

10% Surcharge

Jour

BANQUET TWO \$129 p/p

Complimentary glass of veuve or a mocktail on arrival for all Mother's

Hummus Chickpea & tahini

Baba Ganouje Chargrilled eggplant & tahini

Labne Fresh home-made yoghurt

Kabees Marinated olives, radishes, pickled chillies, pickled turnips, feta, lettuce, tomato

Tabouli Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette

> Salt & Pepper Squid With lemon pepper, chilli flakes, sumac, dill aioli

> > King Prawns Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP) Freshly-shucked, with sweet Chardonnay & raspberry mignonette

Bannockburn Chicken Shaved fennel watercress, preserved lemon, black garlic, chicken jus

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