



Lunch Banquet Menu

\$30 pp min 5 people

Homemade Espresso & Pumpkin dip (df,v)

w fresh crusty EQ Artisan bread

Warm Grilled Chicken Salad (df,gf)

Marinated pulled chicken w black pepper strawberries, walnuts, roquette, sugar snap peas, witlof, fennel, roasted sweet potato, red wine strawberry & honey vinaigrette

Casarecce Pasta (v)

Haloumi, preserved lemon, chilli, green olive tabbouleh in Napoli red sauce

Fish & Chips (df)

Smooth dory fillets in Bentspoke craft beer batter served w chips & garden salad

Calamari (df)

Crispy calamari strips dusted in lemon & black pepper, rocket, tomato & cucumber salsa topped w honey mustard dressing

Cake Platter – Optional \$5pp

Assorted Cakes and Tarts from our bakery