

TRADITIONAL BANQUET

EARLY SESSION \$120 P/P | LATE SESSION \$170 P/P

COMPLIMENTARY GLASS OF MUMM CHAMPAGNE OR MOCKTAIL ON ARRIVAL



Lebanese Bread

Mixed Dips

Hummus, Baba Ganouje, Labne

Kabees

Marinated olives, mixed pickles, feta

Tabouli

Parsley, cracked wheat, 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 jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou



DESSERT PLATTER TO SHARE

Chef's selection



KIDS MEALS 3-12 YEARS

EARLY SESSION \$45 p/p | LATE SESSION \$60 p/p

chicken, sambousek, tabouli, hummus, chips, soft drink, ice cream

SEAFOOD BANQUET

EARLY SESSION \$150 p/p | LATE SESSION \$200 P/P

COMPLIMENTARY GLASS OF MUMM CHAMPAGNE OR
MOCKTAIL ON ARRIVAL



Lebanese Bread

Mixed Dips

Hummus, Baba Ganouje, Labne

Kabees

Marinated olives, mixed pickles, feta

Tabouli

Parsley, cracked wheat, lemon vinaigrette

Salt & Pepper Squid

Lemon pepper, chilli flakes, sumac, dill aioli

King Prawns

Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP)

Natural with raspberry mignonette

Bannockburn Chicken

Shaved fennel watercress, preserved lemon, black garlic jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou

DESSERT PLATTER TO SHARE

Seasonal fruit & baklava

KIDS MEALS 3-12 YEARS

EARLY SESSION \$45 p/p | LATE SESSION \$60 p/p

chicken, sambousek, tabouli, hummus, chips, soft drink, ice cream

