

Black Pepper Banquet Menu 1.0

Starters

Fresh Italian bread with balsamic vinegar and extra virgin olive oil

Entree

Prawns marinated in garlic and smoked paprika with baby spinach (g/f, d/f)

Cream cheese stuffed, panko crumbed button mushroom (veg)

Pasta tossed with garlic, chilli, semi dried tomatoes, herbs, olives olive oil (veg, d/f)

Mains

Moroccan spiced roast chicken pieces with carrot sauce (g/f)

Steamed mussels in garlic butter and wine (g/f)

Spanish tortilla with toasted cumin yoghurt (g/f, veg)

Beef skewers marinated in olive oil, rosemary and garlic (g/f, d/f)

Sides

Steamed vegetables

Creamy potato salad with chives, apple and Spanish onion (g/f, veg)

Fattoush salad traditional Turkish salad of coz, pomegranate and lavosh in a spiced herb and pomegranate dressing (veg, d/f)

To finish

Sticky date pudding

Flourless orange cake (g/f)

Choc hazelnut brownie (g/f)

Carrot cake

with coulis and dollop cream

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g/f=gluten free, veg=vegetarian, d/f= dairy free

\$50 per person

***Or talk to us about a customised menu
Menu may be subject to change***