



P U B L I C  
RESTAURANT & BAR

CORPORATE LUNCH  
& DINNER MENUS

A SELECTION OF OUR MOST POPULAR DISHES, DESIGNED  
TO SHARE

## OPTION 1: THE CLASSIC BANQUET \$69.50

**House Bread** with miso butter (Veg)

**Seared Scallops** with salted fennel, confit cauliflower puree, and hazelnut (GF)

**Kentucky Fried Duck Leg** with lime mayo and shaved pecorino (GF)

**Smoked Mayura Wagyu Brisket Tortilla** platter made with Dallas Slaw, house barbecue sauce, and sweet-and-spicy pickles (GFO)

**House-Seasoned Fries** with Dallas Sauce (Veg) (GF) (available with either *smoky*, or *fresh lime chili*, seasoning)

**Chocolate Marquise** on chocolate soil, with pralines, hazelnut ganache and a sprinkle of lyophilised raspberry (Veg) (GF)

### OPTIONAL EXTRAS:

**Signature Oysters** served in the half shell, with accompaniments (GF)

**Chef's Selection of 3 Cheeses** with fig walnut paste, truffled honey, sliced green apple, and charcoal crackers (GFO)

### NOTES:

This banquet is available with 48 hours notice, and can be modified to cater for vegetarians and celiacs

## OPTION 2: THE CHOICE BANQUET \$94.50

**House Bread** with miso butter (Veg)

**Seared Scallops** with salted fennel, confit cauliflower puree, and hazelnut (GF)

**Kentucky Fried Duck Leg** with lime mayo and shaved pecorino (GF)

**House-Seasoned Fries** with Dallas Sauce (Veg) (GF) (available with either *smoky*, or *fresh lime chili*, seasoning)

**Steamed Greens** – broccolini and pak choy with preserved lemon butter (Veg) (GF) (VgnO)

**Potatoes a la huancaína** – par-boiled and crisped potatoes served with a flavourful Peruvian cheese sauce (Veg) (GF)

*And your selection for the table of either:*

**Crispy-Skin Pork Belly** with red cabbage and ginger relish

or

**Herb-Roasted Whole Chicken**, served bone-out served with Aji Amarillo sauce (GF)

**Chocolate Marquise** on chocolate soil, with pralines, hazelnut ganache and a sprinkle of lyophilised raspberry (GF)

OPTIONAL EXTRAS:

**Signature Oysters** served in the half shell, with accompaniments  
(GF)

**Chef's Selection of 3 Cheeses** with fig walnut paste, truffled  
honey, sliced green apple, and charcoal crackers (GFO)

NOTES:

This banquet is available with four days' notice, and can be modified to cater for  
vegetarians and celiacs



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### OPTION 3: THE LAMB BANQUET \$104.50

**House Bread** with miso butter (Veg)

**Seared Scallops** with salted fennel, confit cauliflower puree, and hazelnut (GF)

**Kentucky Fried Duck Leg** with lime mayo and shaved pecorino (GF)

**House-Seasoned Fries** with Dallas Sauce (Veg) (GF) (available with either *smoky*, or *fresh lime chili*, seasoning)

**Steamed Greens** – broccolini and pak choy with preserved lemon butter (Veg) (GF) (VgnO)

**Potatoes a la huancaina** – par-boiled and crisped potatoes served with a flavourful Peruvian cheese sauce (Veg) (GF)

**Roasted Whole Lamb** Shoulder, slow-cooked for 12 hours with thyme, garlic, and rosemary and served with Jus Gras (GF)

**Chocolate Marquise** on chocolate soil, with pralines, hazelnut ganache and a sprinkle of lyophilised raspberry (GF)

#### OPTIONAL EXTRAS:

**Signature Oysters** served in the half shell, with accompaniments (GF)

**Chef's Selection of 3 Cheeses** with fig walnut paste, truffled honey, sliced green apple, and charcoal crackers (GFO)

## NOTES:

This banquet is available with four days notice, and can be modified to cater for vegetarians and celiacs

## GENERAL NOTES

Additional options are available upon request

These banquets can be provided for a minimum of 8 guests, and meals for 20 or more must be banquet-style.

The classic banquet requires 48 hours of notice, and the Choice and Lamb Banquets require at least four business days' notice.

Our menus change seasonally, so if you're booking far in advance, the menu may change before your booking

We can also provide halal and other dietary requirements.

Depending on time of year, we may enforce a minimum spend for private functions.

Alcohol packages are also available on request

## ADD-ONS PRICING

Cheese Platters are an additional \$10 per person

Signature Oysters are an additional \$4.50 for 1 oyster per person, \$12.95 for 3 oysters per person, or \$20.95 for 5 oysters per person