

KING RIVER BANQUET

\$125 PP

+ ENTREES TO SHARE

OYSTERS FLAMBADOU

(AUSTRALIAN)

PARKERHOUSE ROLLS + BUTTER

CHARCOAL FRASER ISLAND PRAWNS + PRAWN BUTTER

(AUSTRALIAN)

¼ POUND WAGYU SKEWER + GENTLEMANS RELISH

+ MAIN COURSE TO SHARE

MORETON BAY BUG PLATTER

KING RIVER PLATTER

SELECTION OF CHEF'S CHOICE — PLEASE ASK YOUR FUNCTIONS

CO-ORDINATOR FOR YOUR BOOKINGS SELECTION. PREMIUM CUTS FROM KING
RIVER WAGYU MB4+ NORTHERN QLD.

+ SIDES TO SHARE

SUCCOTASH CORN + SALTED RICOTTA + PEPPERS + BURNT LIME AIOLI

BBQ LEEKS + BUTTERMILK CHIVE DRESSING

HAND CUT RUSSET FRITES - COOKED IN BEEF TALLOW + RUSSIAN DRESSING

+ SOMETHING SWEET

CHOCOLATE + ORANGE DELICE

CHAR HOUSE

MEAT. WINE . MOMENTS

MORT + CO BANQUET

\$95 PP

+ ENTREES TO SHARE

OYSTERS FLAMBADOU

(AUSTRALIAN)

PARKERHOUSE ROLLS + BUTTER

CHARCOAL FRASER ISLAND PRAWNS + PRAWN BUTTER

(AUSTRALIAN)

¼ POUND WAGYU SKEWER + GENTLEMANS RELISH

+ MAIN COURSE TO SHARE

MORT + CO PLATTER

SELECTION OF CHEF'S CHOICE — PLEASE ASK YOUR FUNCTION

CO-ORDINATOR FOR YOUR BOOKINGS SELECTION.

PREMIUM MORT & CO CUTS FROM DARLING DOWNS, QLD.

+ SIDES TO SHARE

WOOD ROAST CABBAGE + BURNT BUTTER + CASHEWS + PICKLED RAISINS

HAND CUT RUSSET FRITES - COOKED IN BEEF TALLOW + RUSSIAN DRESSING

COS + CURED EGG YOLK + CRISPY SHALLOTS + BUTTERMILK DRESSING

+ **SOMETHING SWEET**

CHOCOLATE + ORANGE DELICE

CHAR HOUSE

MEAT. WINE . MOMENTS