

THE FOREST

BANQUET MENU 105pp (MIN 2)

TO START

SESAME AND HONEY FOCACCIA

smoked butter

SMOKED EGGPLANT SALATA

crumpet, dried
tomato, parsley

GRILLED HOKKAIDO SCALLOPS

mala spice, scallion

BLUEFIN TUNA CRUDO TARTLET

anchovy essence, wasabi
crème fraiche, furikake

MAINS

DRY AGED MURRAY COD

crab miso butter,
blue swimmer crab,
ikura

SOUTHERN RANGE TENDERLOIN 220G (MBS 4+)

umami butter, chive, port jus

SERVED WITH

HOUSE SALAD

gem lettuce, grape,
macadamia, house dressing

FRIES

house 10 spice
seasoning

DESSERT

TIRAMISU PARFAIT

vanilla & coffee parfait, Kahlúa & dark chocolate
ganache, feuilletine, cocoa nibs