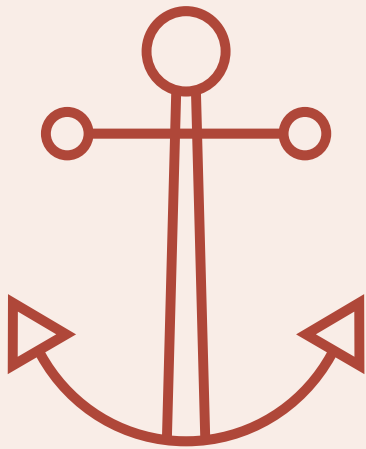


BANQUET MENU



\$52.⁵⁰

SELECT 3 ITEMS FROM EACH SECTION

SERVED TO SHARE AT THE TABLE

ENTRÉE

PRAWN SKEWERS

Chargrilled w/ lemon

CALAMARI FRITTO

Fried w coriander, chilli & squid ink aioli (D)

CHICKEN WINGS

Sticky ginger glaze (V)

PORK BELLY

Asian glaze, chilli & coriander

POTATO & LEEK CROQUETTE

Fried potato & leek pillows w/ aioli (V)

MAIN

PORK SHOULDER & CRACKLING

Tablelands pork, salted & slow cooked (D)

VEGETARIAN LINGUINI

Roasted pumpkin, spinach, fetta, almond flakes (V)

LAMB SHOULDER

Slow cooked w/ lemon, garlic & rosemary (D)

CHARGRILLED TIGER PRAWNS

Garlic, lemon, olive oil & salt (G)

CHARGRILLED BUGS

Garlic, lemon, olive oil & salt (G)

SIDES

WATERMELON SALAD

Melon, spinach, mint, fetta, pistachio & apple (GV)

HAND CUT CHIPS (DV)

ROASTED POTATOES W/ HERBS (GV)

CAULIFLOWER, BRUSSELS & BACON (DG)

BROCCOLINI

w/ harissa, dates & walnuts (GDV)

DESSERT

STICKY DATE PUDDING

CRÈME BRULEE (G)

CHOC MOUSSE CUPS

CHOC BROWNIE

MINI CHEESECAKE

BOATSHED

#BOATSHEDCAIRNS

#EATDRINKBOTH

 BOATSHEDCAIRNS

 @BOATSHED_CAIRNS