



Dinner Banquet Menu Option

Syracuse wants to share the flavours of the world with you. With so many tastes, we want to make sure we meet them all.

Tarago River marinated Olives

Chickpea dip

Hervey bay scallop sashimi, yuzu, black garlic aioli, puffed tendon

Salad of toasted freekah, lightly pickled cabbage and apple, kohlrabi, ranch dressing

Spicy Korean beef tartare, nashi, radish, baby cos

Buratta, heirloom beetroots, green gazpacho, dates, rye

Risotto, nettles, mint, broadbeans, goats cheese

Flinders Island lamb shoulder(1.2kg) – slow cooked in yoghurt and sumac, Banyuls vinegar and honey sauce

Chopped baby cos, fennel, ceasar dressing

Duck fat confit kipfler potatoes, chimichurri

Tea, Coffee and Petit fours

\$75 per head