



Lunch and Dinner Set Menu Option
(for groups of 50 and under)

Entree

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

Raw and cured tuna, baby quakes, soy beans, Japanese mayo

Confit pork belly, pepper caramel, fragrant herbs, cashew and peanut sambal

Main

Risotto, nettles, mint, broadbeans, goats cheese

Huon Valley salmon, pea and miso puree, salad of parsley and pickled shallot

John Dee grain fed scotch fillet, pomme puree and bordelaise sauce

Dessert

Earl grey crème brûlée, raisins, bergamot granita

White chocolate & yoghurt mousse, mandarin caramel, almond dacquoise, green tea

***Local and imported cheese, toasted sourdough, Nicole's fruit bread, dried muscatels,
quince paste and toasted walnuts***

Tea, Coffee and Petit fours

2 Course - \$60 per head

3 Course - \$75 per head



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

Syracuse Christmas Pudding, brandy custard, currents

Tea, Coffee and Petit fours

\$90 per head (including Xmas pudding - December only)

\$75 per head (without dessert)