



BANQUET MENU

\$78 per person | Minimum 6 people

PRIMI

Fresh Oysters

Served natural on ice

Sautéed Scallops & Garlic Prawns

w/- garlic, parsley, lemon juice & olive oil

Eye Fillet Carpaccio ^(SP)

(thinly sliced raw beef)

truffle oil, anchovy dressing, Maldon sea salt,
shaved parmigiano reggiano & watercress

Caprese Salad ^(SP)

*Fresh Clevedon buffalo mozzarella, prosciutto (optional),
vine-ripened tomatoes, basil & olive oil*

PRIMI PIATTI

Scampi Tails ^(SP)

sautéed w/- linguini, garlic, chilli, Italian parsley & limes

Potato Gnocchi

gorgonzola cheese & wilted spinach

SECONDI

S.P.Q.R. Roast Free Range Chicken Breast in Italian Herb Rub ^(SP)

Served with

Truffle Mash ~ SPQR Salad ~ Broccoli