

KITTYHAWK  
25 AUGUST 1944

# KITTYHAWK

# SHARED BANQUET MENUS

## \$60PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

### TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

Steak tartare, horseradish (DF/NF/GF)

### MAINS

CHOOSE ONE OF THE BELOW

Slow roasted lamb shoulder (GF/NF)

or

Slow roasted whole chicken (GF/NF)

### SIDES

Braised carrots (V/NF)

Minted peas (V/NF)

Garlic & parsley potatoes (V/NF)

Green salad (VE/GF/DF)

### DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,  
exotic fruits (V/GF)

OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE

# SHARED BANQUET MENUS

## **\$85PP BANQUET**

**ALL COURSES ARE DESIGNED TO SHARE**

### **TO START**

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Prosciutto croquette, sauce gribiche (NF)

Steak tartare, horseradish (DF/NF/GF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

King prawns, soft herbs, espelette pepper, lemon (GF/NF)

### **MAINS**

#### **CHOOSE ONE OF THE BELOW**

Slow roasted lamb shoulder (GF/NF)

or

Slow roasted whole chicken (GF/NF)

### **SIDES**

Braised carrots (V/NF)

Minted peas (V/NF)

Garlic & parsley potatoes (V/NF)

Green salad (VE/GF/DF)

### **DESSERT**

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,  
exotic fruits (V/GF)

**OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE**

# SHARED BANQUET MENUS

## \$110PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

### TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Sydney rock oysters, red wine mignonette, lemon (GF/DF)

Steak tartare, horseradish (DF/NF/GF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

King prawns, soft herbs, espelette pepper, lemon (GF/NF)

### MAINS

Slow roasted whole chicken (GF/NF)

Wagyu sirloin (GF/NF)

### SIDES

Braised carrots (V/NF)

Minted peas (V/NF)

Garlic & parsley potatoes (V/NF)

Green salad (VE/GF/DF)

### DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,  
exotic fruits (V/GF)

OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE

# SHARED BANQUET MENUS

## \$60PP VEGETARIAN BANQUET

ALL COURSES ARE DESIGNED TO SHARE

### TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

Roast cabbage, parmesan, sesame (VE/GF/DF)

### MAINS:

Gnocchi Parisienne, mushroom fricassée, zucchini flowers  
porcini cream (V)

### SIDES

Green salad (VE/GF/DF/NF)

### DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,  
exotic fruits (V/GF)

**OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE**

# SHARED BANQUET MENUS

## **\$70PP VEGAN BANQUET**

**ALL COURSES ARE DESIGNED TO SHARE**

### **TO START**

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Tofu salad - slow cooked tomatoes, soft herbs (VE/DF)

Grilled cabbage, sesame, shaved cabbage & apple salad (VE/DF/GF)

### **MAINS**

Roasted cauliflower, cashew cream, apple salad (VE/GF/DF)

Ratatouille, braised chickpeas, thyme, garlic (VE/GF/DF/NF)

Strozzapreti, seasonal vegetables, herbs, olive oil (VE/DF)

### **SIDES**

Green salad (VE/GF/DF)

Pommes frites, spicy mayo (VE/DF)

### **ADD ON DESSERT (EXTRA \$13PP):**

Watermelon granita with exotic fruits, coconut yoghurt