

Mo's banquet menu

\$75 PER PERSON

SHARING PLATES

CHEF'S SELECTION OF STARTERS

SERIOUS PLATES

OREGANO & PAPRIKA MARINADE. CUCUMBER YOGHURT [GF]

SEEF SKIRT. DEVERSE SEARED BEEF SKIRT. ROSEMARY & PEPPERCORN MARINADE. CHIMICHURRI [GF.DF]

FRIED CKUMARA & GREEN ASEANS. DAN FRIED KUMARA.

BEANS. KIMCHI BUTTER. SOY GLAZED WALNUTS [GF. V]

CORN QIBS. MARINATED GRILLED CORN RIBS. GARLIC

BUTTER. PARMESAN. SOUR CREAM [GF. V]

ANOMBAY MOTATOES. TWICE COOKED CURRIED POTATOES.

PICKLED RED ONION. CORIANDER. CUCUMBER YOGHURT (GF. V)

SWEET PLATES

CHEF'S SELECTION OF DESSERTS & APPLEBY FARM'S

ICE CREAM

TOLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS