

# CITRON

BAYSIDE

## GRAZING BANQUET

\$39 PER PERSON

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### ANTIPASTO (GFO)

*Marinated feta, grilled pickled onion & artichokes, olives, prosciutto, bocconcini, baba ganoush, house made focaccia, sesame lavosh*

### MARINATED OLIVES \* (VG)

*Fennel, orange peel, chilli*

### ZA'ATAR SQUID \*

*Salsa verde mayonaise*

### CHICKEN SKEWERS (GFO)

*Zesty buttermilk marinated chicken, garlic & dill labneh, Israeli couscous, salsa verde, guindillas*

### CHARRED VEGETABLE SALAD \* (VGO)

*Charred pumpkin, zucchini & dutch carrots, cumin yoghurt, cherry tomatoes, crispy chickpeas, fresh watercress, parsley oil*

### FRENCH FRIES \* (VGO)

*Confit garlic aioli*

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\* = Gluten Friendly VG = Vegan

GFO = Gluten Friendly Option VGO = Vegan Option

*Available 11am - 2:30pm*

*Minimum 4 people*

# CITRON

BAYSIDE

## MEDITERRANEAN BANQUET

\$55 PER PERSON

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### ANTIPASTO (GFO)

*Marinated feta, grilled pickled onion & artichokes,  
olives, prosciutto, bocconcini, baba ganoush,  
house made focaccia, sesame lavosh*

### ZA'ATAR SQUID \*

*Salsa verde mayonaise*

### FETTUCCINE DEL MARE

*Mussels, clams, chilli and garlic,  
fresh cherry tomatoes, lemon infused olive oil*

### CONFIT LAMB SHOULDER

*Grilled naan bread, baba ganoush, piccolo salad,  
pickled cucumber, mint, pomegranate,  
smoked feta & chilli oil*

### ARISSA CAULIFLOWER (V)

*Harissa, crumbed cauliflower, crispy chickpeas,  
mint & pomegranate salad, tahini yoghurt*

### FRENCH FRIES \* (VGO)

*Confit garlic aioli*

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\* = Gluten Friendly   VG = Vegan   V = Vegetarian  
GFO = Gluten Friendly Option   VGO = Vegan Option

*Available 11am - 2:30pm  
Minimum 4 people*