Lavana



SET MENUS | BANQUET

10% surcharge on group of 8 or more
15% surcharge for Sundays and Public Holidays
www.lavana.restaurant
0422 379 095

Lavana

SET MENU - 1

$69.00 per person
for the groups of 20-30 guests

Glass of Sparkling Wine on arrival

Signature Charcuterie & Fromage Board
A combined private selection of premium artisan meat & cheese. Featuring 36-month Jamon Serrano Prosciutto, David Blackmore Wagyu Bresaola, spiced spreadable 'Nduja, and Truffle Salami. Paired with French Manchego, Roquefort, and Le Conquérant double-baked Camembert. Served with house-cured pickles, poppy seed lavosh, fruit loaf, truffle honey, and warm sourdough.

SET MENU - 2

$99.00 per person
for groups of 8 or more (groups)

Wood-Fired Focaccia & House Dips (V) *to start*

Select any six tapas from the à la carte menu *(excluding oysters)*

Add: Shucked Rock Oysters (G) $5.00 per person
Freshly shucked premium oysters w finger lime vinaigrette, baby herbs & Yarra Valley caviar

Lavana

SET MENU - 3

$109.00 per person

suitable for groups of 8 or more (guests)

Starter

Wood-Fired Focaccia & House Dips (V)

Freshly baked wood-fired focaccia w roasted capsicum romesco harissa dip & extra virgin olive oil

Entrees *(To share)*

Mooloolaba Freshwater Prawns

Sautéed extra-large prawns w fermented chilli, confit garlic, tomato ragout, heirloom tomatoes, cold-pressed olive oil

Handmade Siberian Pelmeni Dumplings

Delicate handmade pastry parcels filled w seasoned minced beef, chicken or pork, tossed in melted Pepe Saya butter, finished w fresh dill & sour cream

Cypress Grilled Halloumi (G)(V)

Riverine halloumi, charred eggplant, house chilli jam, wild baby cress, and fresh lemon

Mains *(Select One)*

Yamba Prawn & WA Lobster Ravioli

Handmade ravioli filled w chopped lobster & prawns, served w slow-cooked tomato sugo, clotted cream, baby herbs, Yarra Valley caviar, poor man's breadcrumbs, cold-pressed olive oil

Humpty Doo Barramundi Fillet (G)

Pan-roasted crispy skin barramundi, cauliflower & cumin purée, sautéed baby green beanettes and citrus butter

280g Riverine MBS 2 Beef Tenderloin Cut (G)

Lean and exceptionally tender grass-fed eye fillet premium cut, seasoned w smoked sea salt & cooked in wagyu tallow w potato terrine

Pine & Portobello Mushroom Risotto (V)

Creamy carnaroli rice, wild forest mushrooms, black truffle paste, cold-pressed olive oil & freshly grated Grana Padano

Dessert *(Select One)*

Oreo & White Chocolate Cheesecake

w mango & roasted coconut purée, seasonal berries & edible flowers

Traditional Tiramisu

w whipped mascarpone, coffee liqueur, clotted cream, calibre milk chocolate & cocoa

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SET MENU - 4

$149.00 per person

groups of 8 or more (guests)

Starters

Shucked Rock Oysters (G)

Freshly shucked premium oysters w finger lime vinaigrette, baby herbs & Yarra Valley caviar

Wood-Fired Focaccia & House Dips (V)

Freshly baked wood-fired focaccia w roasted capsicum romesco harissa dip & extra virgin olive oil

Entrees *(To share)*

U6 King Prawns

w crispy garlic, confit chilli & cold-pressed olive oil & chipotle sauce

Hiramasa Kingfish Ceviche (G)

Thinly sliced kingfish, yuzu-citrus dressing, cold-pressed passion fruit, compressed cucumber, jalapeño oil & sea salt

Cypress Grilled Halloumi (G)(V)

Riverine halloumi, charred eggplant, house chilli jam, wild babycress, and fresh lemon

Mains

Yamba Prawn & WA Lobster Ravioli

Handmade ravioli filled w chopped lobster & prawns, served w slow-cooked tomato sugo, clotted cream, baby herbs, Yarra Valley caviar, poor man's breadcrumbs, cold-pressed olive oil

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280g Riverine MBS 2 Beef Tenderloin Cut (G)

Lean and exceptionally tender grass-fed eye fillet premium cut, seasoned w smoked sea salt & cooked in wagyu tallow w potato terrine

Pine & Portobello Mushroom Risotto (V)

Creamy carnaroli rice, wild forest mushrooms, black truffle paste, cold pressed olive oil & freshly grated Grana Padano

Dessert

Traditional Tiramisu

w whipped mascarpone, coffee liqueur, clotted cream, calibre milk chocolate & cocoa

Granny Smith Apple Crumble

w toffee apple & vanilla bean purée, passion fruit custard & vanilla bean ice cream