

# FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

## Table Banquet Function

Fuel & Co can hold up to 70 guests, all linen and tableware is included in pricing. A minimum of 20 guests required.

Below is an example of the offerings available. More options are available on request.

**Share Style Table Banquet** – recommend a minimum of 3 mains and 2 sides/salads

### To Start

Freshly baked bread roll and butter

*Why not add canapes for guest arrival?*

**Mains** \$12.5 per piece (80-100g protein) (10 portions per platter)

Pressed Lamb shoulder w braised shallots and fetta **GF**

Grilled chicken & chorizo on Spanish style saffron rice **DF GF**

BBQ beef brisket basted in house made sauce w crispy onion rings

Salmon fillets on wilted green vegetables w hollandaise sauce **GF**

Moroccan seasoned roast chicken pieces on baby spinach leaves **DF GF**

Barramundi with lemon butter & blistered trussed tomatoes **GF**

**Sides/Salads** \$4.5 per piece (10 portions per platter)

Roasted baby chat potatoes tossed in sea salt & fresh thyme **V DF GF**

Mixed roasted root vegetables w fennel and carraway spices **V DF GF**

Potato and turnip bake w thyme and cheddar crust **V GF**

Garden salad – mixed leaves w baby tomatoes, cucumber, red onion, capsicum & snow peas dressed in a light mustard dressing **V DF GF**

Pesto pasta salad w sweet potato, toasted almonds & roasted capsicum **V DF**

Mixed bowls of steamed green vegetables w garlic and lemon **V DF GF**

Heirloom tomato salad w honey mustard dressing and crispy kale **V DF GF**

### Platters

Selection of local cheeses w fruit paste, crisp breads, fresh fruit and nuts

\$60(serves approx.10)

Dips and Breads – House made dips served with toasted sourdough and flat breads \$40(serves approx.10)