

3 COURSE SET MENU

choice of - 3 entrée/3 main/3 dessert

ENTRÉE

Assiette de charcuterie

Assortment of house made small goods, onion jam, sour dough bread

Salad de poulpe

Marinated octopus salad with kipfler, grilled chorizo, smoked tomatoes, pickled green chillies

Truite fumée

*House smoked ocean trout, cucumber salad, vodka & cucumber jelly,
dill crème fraîche, toasted brioche*

MAIN COURSE

Faux-filet

250grms Aged grain-fed porterhouse, potato Darphin, red wine sauce

Porc

Slow cooked pork belly, apple puree, pickled onion, celeriac remoulade, light mustard sauce

Poisson

Snapper fillet, braised baby fennel, tapenade, sauce vierge, enoki mushroom

DESSERT

Crème catalane

Traditional vanilla & fennel infused crème brûlée

Mousse au chocolat

*Malted chocolate mousse, caramelised banana & foam,
crème fraîche ice cream, waffle tuile*

Délice de rhubarbe

Rhubarb terrine & mousse, sablé Breton, white chocolate ice cream

Canapés

*We are also very happy to arrange some pre meal canapé to be served with drinks prior to the meal.
We recommend 3 pieces per person of Chef's choice canapés for a charge of \$10 per person. There
would be a meat, seafood and vegetarian option.*

Degustation Menu

*Degustation menu design by our chef on demand
Amuse bouche plus 5 courses set \$110 per person food only*

Beverage Option

Alcohol is based on consumption. Please contact us to arrange a beverage option to suit your function.