

Banquet Menu ~ \$85

To start

Marinated olives ~ house baked bread sticks [df]

Sourdough bread ~ pamplie butter [v]

Confit onion tart ~ olives, anchovy

Steak tartare ~ pomme gaufrettes [gf] [df]

Seared scallops ~ on the half shell, dijon cheese sauce, herb salad

Mains

Roast diamantina angus rump cap ~ red wine jus [gf] [df]

Char-grilled king prawns ~ citrus and dill beurre blanc [gf]

Roasted spatchcock ~ sauce vin blanc [gf]

On the side

Chargrilled corn ~ espelette pepper, butter curd [v] [gf]

Green beans ~ toasted almond butter [v] [gf]

Mixed leave salad ~ soft herbs, red wine vinaigrette [v] [gf] [df]

French fries ~ house made aioli [v] [gf] [df]

To finish

Petit fours ~ a selection of classic french petit fours

Cheese ~ a selection of cheese served with accompaniments

Three Course Menu ~ \$63

Entrée

Parfait ~ duck liver parfait, sauternes jelly, brioche

Soufflé ~ gratinated goats cheese soufflé [v]

Seared scallops ~ on the half shell, dijon cheese sauce, herb salad

Main

Pork cutlet ~ roasted parsnip, asparagus, apple puree, cider jus [gf]

Seasonal fish ~ baby potatoes, green beans, olives, herbed crème fraîche, clams [gf]

Steak frites ~ steak, french fries, green peppercorn sauce

Dessert

Lemon tart ~ lavender ice-cream, candied peel [v]

Crème brûlée ~ caramelised baked custard [v] [gf]

Profiteroles ~ hazelnut ice cream, salted dark chocolate sauce [v]

Cheese (add \$3)

served with crispbread, fresh fruit, preserves [v]

Canape Menu

Cool

\$6 each

Duck liver parfait, sauternes jelly, brioche

Field mushroom, olive toast, truffle, parmesan, rocket (v)

Local spanner crab on betal leaves, coconut, lime, lemongrass (gf)

Wagyu bresaola, olive oil, cracker, pickled onion, pea, aioli

Fig, blue cheese, truffled honey, basil (v)(gf)

Smoked salmon tarts, sauce gribiche, salmon caviar

Poached octopus, saffron braised fennel, orange(gf)

Pork rillettes, cornichons, toasted baguette

Hot

\$6 each

Duck and mushroom pithivier

Green pea risotto balls with lime aoli (v)

Seared scallop, black pudding, celeriac puree (gf)

Lamb cutlets wrapped in prosciutto, sage, garlic (gf)

12hr lamb mini slider, pickled fennel, cabbage slaw

Tempura prawns, chilli mayo (df)

Compte cheese beignet, dijon, cornichon (v)

Moroccan lamb filo, minted yoghurt

Pork and leek croquette

Canape Menu

Slider

\$9 each

Crispy pork, fennel and cabbage slaw, chipotle mayo
Beef, caramelised onion, cheddar, tomato relish
Crumbed seasonal fish, iceberg lettuce, tartare sauce

Fork Dish

\$19 each

Potato gnocci, blue cheese, ruby chard, toasted walnuts (v)
Boneless coq au vin, paris mash (gf)
Slow cooked beef cheek, potato gratin, spinach, horseradish (gf)(df)
Confit lamb shoulder, white bean cassoulet soft herb pistou (gf)(df)

Sweet

\$6 each

Crème brulee (v)
Chocolate dipped éclair, vanilla bean custard (v)
Mini piccolo affogato, biscotti (v)
Bitter sweet chocolate tart
Lemon meringues tart (v)
Macarons (v)(gf)