

Banquet Menu ~ \$85

To start

Danny's bread - french butter [v]

Warmed olives - grisini [v]

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

Duck liver parfait - warm brioche, toasted sourdough, sauternes jelly

Veal sweetbreads - gremolata, sauce gribiche

Main

Whole roasted striploin - watercress, lemon, red wine jus

Spiced barbecue spatchcock - bean cassoulet, pea tendrils, white wine cream sauce

Grilled scampi - fresh citrus slaw, extra virgin olive oil

On the side

Roasted pumpkin - green onion salsa, goats milk cheese [gf]

Crisp leaf salad - grana padano, sticky white balsamic [gf]

Autumn greens - pine nuts, pedro ximanez vinaigrette [gf][df]

French fries - house-made aioli

To finish

Petit fours - a selection of classic french petit fours

Cheese - a selection of cheese served with accompaniments

Three Course Menu

Entree

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

Milly Hill Lamb ~ rolled breast, roasted butternut, smoked eggplant, cherry tomato, charred capsicum jus [gf]

Seasonal Fish ~ asparagus barigoule, roasted cauliflower puree, diamond shell clams, samphire, caper beurre noisette [gf]

Steak Frites ~ 250g sirloin, french fries, green peppercorn sauce [gf]

Dessert

Crème Brûlée ~ caramelised baked custard, almond biscotti [v]

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

Banana Tarte Tatin ~ caramelised banana, cognac butterscotch, spelt puff pastry, honey and yogurt sorbet, granola crumble [v]

Cheese ~ served with crispbread, fresh fruit, preserves [v]

entrée, main, dessert 65

entrée, main, cheese 69

Canape Menu

Cool

\$5 each

Duck liver parfait, sauternes jelly, brioche
Field mushroom, olive toast, truffle, parmesan, rocket (v)
Wagyu bresaola, olive oil, cracker, pickled onion, pea, aioli
Fig, blue cheese, truffled honey, basil (v)(gf)
Smoked salmon voulevant, sauce gribiche, salmon caviar
Poached octopus, saffron braised fennel, orange(gf)
Pork rillettes, cornichons, toasted baguette

Hot

\$5 each

Duck and mushroom pithivier
Seared scallop, black pudding, celeriac puree (gf)
Lamb cutlets wrapped in prosciutto, sage, garlic (gf)
Tempura prawns, chilli mayo (df)
Compte cheese beignet, dijon, cornichon (v)
Pork and leek croquette

Fork Dish

\$17 each

Potato gnocci, blue cheese cream, 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

\$5each

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)