

Functions Menu

Option A - Mon choix

\$95 per person

Choose your own entrée, main & dessert:

Entrée

Scallop carpaccio, smoked tomato sorbet, black olive tuille, basil oil

Seasonal house made soup of the day

Duck neck terrine with nectarine, foie gras, pistachio, anise gel

Main

Whole roasted quail, cauliflower purée, sweet and sour cherry jus

Fresh market fish of the day, cooked as the Chef feels

Ratatouille stuffed zucchini flowers, preserved lemon, crunchy nut granola

Dessert

Cointreau flamed vanilla crème brûlée

Lemon, rosemary and white chocolate mousse, lemon gel, geranium granita

Selection of French Cheeses, croutons

Option B - Laissez-Faire

\$95 per person

Banquet menu – all food is shared

Entrée

Charcuterie: Selection of cured meats, saucisson, house-made pork rilette

Goat cheese boursin, beetroot crackers

Duck liver parfait, brioche toast & pickled cheery

Main

Whole ash crusted duck a l'orange & pickled red cabbage

Black Angus beef Chateaubriand, bearnaise sauce & duck fat potatoes

Braised peas, onion, speck

Dessert

Piña-Colada flavoured Bomb Alaska: coconut and pineapple sorbet, almond sponge, meringue, rum flambée

Option C - Le choix du Chef

\$110 per person

6 course degustation menu as selected by the Chef.

All guest eats the same, with the exception of any person with allergies/dietary requirements who have informed the restaurant prior to the booking.

Possibility of matching wine for \$60 per person

Menu are subject to change, only dietary requirements informed prior to booking will be catered for.