

Functions Menu

Option A - Mon choix

\$95 per person

Choose your own entrée, main & dessert:

Entrée

Scallop and truffle carpaccio, cauliflower purée, hazelnut dressing

Seasonal house made soup of the day

Quail and foie gras mousse, toasted sourdough, confit leg croquette

Main

Lamb rump, pressed lamb shoulder, Brussel sprout, lentil

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

Truffled potato and French mushroom pithivier, white wine creamed leek

Dessert

Cointreau flamed vanilla crème brûlée

Chestnut mousse, red wine poached pear, chestnut glaze and crisp, chocolate nest

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 & frites

Braised peas, onion, speck

Dessert

Caramelised upside-down apple tart, vanilla and cinnamon ice-cream

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.