

4 course table set menu \$120 pp groups over 6
Sparkling on arrival

Appetiser for table

Toasted sourdough, garlic & parsley
Fresh Oysters with mignonette sauce
Butterfly prawns with garlic & herb

Entree - Choice of 3 dishes for the table

Duck rilette, pickles, mustard & crouton
Escargot in white wine and garlic sauce
Friture de calmar (fried squid), garlic and parsley
Steak tartare, traditional condiments and cured egg yolk
Grilled Portobello mushroom, buffalo mozzarella and lemon beurre noisette

Main - Individual

Wood fire grilled market fish with fragrant broth, squid and prawns
Pea, mint & grilled zucchini risotto (V)
Chicken supreme, Jerusalem artichoke puree, roasted parsnip and chicken jus
Char grilled 300g Rib eye with Parish Mash and Red Wine Jus

Sides - for the table

Grilled broccolini & lemon
Steak fries
Honey carrots & mustard
Mac and cheese

Dessert - individual



Warm sticky date pudding & Chantilly Cream
Bake cheesecake & vanilla ice cream
Hot Chocolate delice with strawberries