



EAT

\$95 COCKTAIL & BANQUET

Encourage your guest to mingle with cocktail style entree, seated shared style main and cocktail style dessert. This menu is set, however when notice is provided we will cater for dietary requirements.

ENTREE CANAPES (stand up)

Saumon Blinis

Salmon gravlax marinated in dill on blinis, crème fraîche, lemon zest

Quiche Lorraine [GF]

Mini Lorraine quiche filled with cream and lardons

Serrano Jambon [GF]

Prosciutto filled with fresh cheese and chive

Duck Foie Gras

Foie gras on artisanal brioche, fig preserve

Brochettes [GF]

Selection of skewers on tray

MAIN BANQUET (sit down)

Wagyu Rump Steak [GF]

Flame-grilled Wagyu beef rump steak marble score 7, w/ French fries & condiments.

Parisienne Salad

Lettuce, Emmental cheese, ham, croutons, Dijon mustard vinaigrette.

Flamed Tart

Thin dough, crème fraîche, onions, lardons. (French style pizza)

DESSERT CANAPES (stand up)

Citron & Meringue

Lemon and meringue tart

Petite Panna cotta [GF]

Mini panna cotta

Crème brûlée [GF]

French Tahitian vanilla crème brûlée

\$89 11- COURSE BANQUET

Enjoy 11 courses shared style dishes. This menu is set, however when notice is provided we will cater for dietary requirements.

FRENCH BUTTER & BOTTOMLESS BAGUETTE

AOP Paysan Breton French butter & bottomless artisanal baguette.

CHARCUTERIE BOARD

Serrano jambon, saucisson sec, leg ham, pickled cucumber, walnut, quiche paste & onion.

CURED SALMON

Fresh goat cheese wrapped in salmon gravlax infused with dill.

CAMEMBERT RÔTI

Camembert baked in a wooden box, rosemary infused honey sourdough toast.

OCTOPUS

Baby octopus marinated in olive oil & provencal herbs.

OYSTERS

Coffin bay oysters, shallots vinegar.

WAGYU RUMP STEAK

Flame-grilled Wagyu beef rump steak marble score 7, w/ French fries & condiments.

FLAMENKUSHE

Thin dough, crème fraîche, onions, lardons.

PARISIENNE SALAD

Lettuce, Emmental cheese, ham, croutons, Dijon mustard vinaigrette.

CHOCOLATE FONDANT

Melting heart chocolate cake.

SELECTION OF MINI DESSERTS

Crème brûlée, lemon meringue tarte & chantilly

Dietary options will be provided when confirmed at least 14 days prior to the function. Menu subject to change without notice. Card payment and public holiday surcharge applies.

\$89 SELECTION

Guest can choose one individually served dish from each course. Baguette and beurre and sides will be served in share plates for the table. Available for group up to 35 guests. After that extra charge will apply.

BAGUETTE & BEURRE

Artisanal baguette & French butter.

ENTREE

Cajun Tuna

Just seared red tuna in Cajun spice, Sichuan pepper and honey mayonnaise, rocket salad. (Gluten free)

Duck Foie Gras

Foie gras mi-cuit, fig jam, toast.

Truffle & Velouté

Creamy pumpkin velouté loaded with black truffle, provençal croutons. (Vegetarian)

MAIN

Boeuf Bourguignon

Beef cheeks in bourguignon style, carrots, pickled onion, roast potatoes. (Gluten free)

Papillote

Snapper in papillote (cooked and served in tin foil), beurre blanc sauce, seasonal vegetable. (Gluten free)

Gnocchi

Pan-fried artisanal gnocchi in butter & garlic, shitake mushrooms, pine nuts, Gruyère cheese. (Vegetarian)

SIDES \$4 PER PERSON

Add sides shared between 4 people
Green beans, broccolini & French fries.

DESSERT

Crème brûlée

French Tahitian vanilla crème brûlée. (Gluten free)

Tarte

Lemon meringue tarte, red berry compote.

Ice Cream

Vanilla, chocolate, lemon, cherry. (Gluten free)

\$85 ALTERNATE DROP

Individually plated dishes will be served alternatively to your guests. Baguette and beurre and sides will be served in share plates for the table.

BAGUETTE & BEURRE

Artisanal baguette & French butter.

ENTREE

Cajun Tuna

Just seared red tuna in Cajun spice, Sichuan pepper and honey mayonnaise, rocket salad. (Gluten free)

Truffle & Velouté

Creamy pumpkin velouté loaded with black truffle, provençal croutons. (Vegetarian)

MAIN

Boeuf Bourguignon

Beef cheeks in bourguignon style, carrots, pickled onion, roast potatoes. (Gluten free)

Papillote

Snapper in papillote (cooked and served in tin foil), beurre blanc sauce, seasonal vegetable. (Gluten free)

SIDES \$4 PER PERSON

Add sides shared between 4 people
Green beans, broccolini & French fries.

DESSERT

Crème brûlée

French Tahitian vanilla crème brûlée. (Gluten free)

Tarte

Lemon meringue tarte, red berry compote.

Dietary options will be provided when confirmed at least 14 days prior to the function. Menu subject to change without notice. Card payment and public holiday surcharge applies.

The entire menu will be served, with approximately 1.5 pieces or each canapé per person. Dietaries will be accommodate when communicated more than 14 days in advance. Menu subject to change without notice. Card payment and public holiday surcharge applies.

\$45 PETIT

SAVOURY CANAPÉS

Saumon Blinis
Salmon gravlax marinated in dill on blinis, crème fraîche, lemon zest.

Tapenade
Black Olive Tapenade on toast.

Quiche Lorraine
Mini Lorraine quiche filled with cream and lardons.

Croque Monsieur
Toasted Croque Monsieur with ham and melting cheese.

DESSERT CANAPÉS

Sable Breton
French style petit shortbread.

Citron & Meringue
Lemon and meringue tart.

\$69 GRAND

ENTREE CANAPE

Saumon Blinis
Salmon gravlax marinated in dill on blinis, crème fraîche, lemon zest.

Goat Cheese & Honey
Melting French goat cheese on toast, rosemary infused honey.

Serrano Jambon
Prosciutto filled with fresh cheese and chive.

Duck Foie Gras
Foie gras on artisanal brioche, fig preserve.

Brochettes
Selection of skewers on tray.

MAIN CANAPÉS

Agneau
Grilled lamb cutlets "à la provençal".

Croque Monsieur
Toasted Croque Monsieur with ham and melting cheese.

DESSERT CANAPÉS

Citron & Meringue
Lemon and meringue tart

Petite Panna cotta
Mini panna cotta

