



Small Group Booking Menu – 15 or more guests

Entree

- Pernod marinated salmon, "mimosa" salad, grilled sourdough
- Corn fed chicken ballotine, niçoise style
- Crab and corn custard in lemongrass broth, Japanese pearl
- Spanish omelette, duck prosciutto, minted pea sorbet

Main

- Slow cooked Green Mountain veal rib eye, preserved lemon and orange
- Fresh fish of the day
- Bordelaise steak and chips
- House made boudin blanc, broad bean and asparagus ragout

Dessert

- Raspberry and lemon Parisian macaroon
- Traditional French rice pudding with glace fruit
- Jaffa tartlet, cardamom and chilli ice cream
- Cheese plate

Three course menu	\$73.00
Entrée and Main	\$59.00
Main and Dessert	\$50.00

Menu Options

Alternate – choose two dishes each course for alternate serving to each guest

Choice – choose two dishes to be served alternate drop for first course, then choose three dishes from the other courses, from which your guests will then choose.

Conditions

Friday and Saturdays – three course menu option applies

No BYO

Menu must be chosen 48 hours in advance