

BISTRO *f*elix

\$65 Group Menu

Entrée

Smoked pork terrine with chardonnay-pickled shallot, walnut toast

OR

Salad of watermelon & watercress, white beans, labneh, toasted almonds

Sorbet

Chef's choice

Main course

Harvey beef eye fillet, medium rare, gratin dauphinoise, marrowbone, bordelaise sauce

OR

Corn fed chicken leg, slow braised in red wine, bacon, mushrooms

OR

Pont L'Eveque and sweet potato pie, oregano and hazelnuts, pear and balsamic

Dessert

Venezuela chocolate mousse, espresso crème, raw sugar meringue

OR

Pyengana cheddar with muscatels and lavosh

\$75 Group Menu

Amuse-Bouche

Scallop or oyster (choose before event)

Entrée –choose 2 from below

Smoked pork terrine with chardonnay-pickled shallot, walnut toast

OR

Salad of watermelon & watercress, white beans, labneh, toasted almonds

OR

Tartine of cabecou and pain d'epices. Endive, apple, ruby grapefruit. Burnt honey

OR

Crab rillette, gazpacho jelly, mango, prawns, summer herbs

Sorbet

Chef's choice

Main Course

Harvey beef eye fillet, medium rare, gratin dauphinoise, marrowbone, bordelaise sauce

OR

Market fish, ratatouille, asparagus, béarnaise sauce, kipfler potato

OR

Pont l'éveque and sweet potato pie, oregano and hazelnuts, pear and balsamic

Dessert- choose 2 from below

Venezuela chocolate mousse, espresso crème, raw sugar meringue

OR

Crème brûlée with strawberry and apple. Almond biscotti OR

Raspberry, rum and pine-nut tartlet. Peach ice cream

\$85 Group Menu

Amuse-Bouche

Scallop or oyster (choose before event)

Entrée –choose 2 from below

Smoked pork terrine with chardonnay-pickled shallot, walnut toast OR

Salad of watermelon & watercress, white beans, labneh, toasted almonds OR

Tartine of cabecou and pain d'epices. Endive, apple, ruby grapefruit. Burnt honey OR

Crab rillette, gazpacho jelly, mango, prawns, summer herbs

Sorbet

Chef's choice

Main Course

Harvey beef eye fillet, medium rare, gratin dauphinoise, marrowbone, bordelaise sauce OR

Market fish, ratatouille, asparagus, béarnaise sauce, kipfler potato OR

Pont l'éveque and sweet potato pie, oregano and hazelnuts, pear and balsamic

Cheese

Pyengana cheddar with muscatels and lavosh

Dessert- choose 2 from below

Venezuela chocolate mousse, espresso crème, raw sugar meringue OR

Crème brûlée with strawberry and apple, almond biscotti OR

Raspberry, rum and pine-nut tartlet. Peach ice cream

Petit Fours

House made chocolates