

Shared Menu \$95

\$95 Per Person

SNACKS

Baguettine w garlic butter

Warm marinated olives

Cauliflower Bites, parmesan, sour cream

ENTREES (Choose 2)

Double baked Cheese Souffle

Duck liver parfait, onion jam, sourdough

Salmon rillettes, creme fraiche, sourdough

Heirloom tomato salad, goat's cheese

MAINS (Choose 2)

Whole Snapper, lime, ginger, chili

Chicken Provencal, lemon, garlic

Smoked Crispy Duck a l'orange

Creole Cauliflower, coconut (V)

SIDES AND SALADS (Choose 2)

Butter lettuce, eschalot, champagne vinaigrette

Steamed green vegetables, fried garlic

Duck fat kipfler potatoes

Hand cut chips, rosemary salt

DESSERT

Chocolate Fondant, Vanilla ice cream

Classic creme brulee

Shared Menu \$115

\$115 Per Person

SNACKS

Baguettine w garlic butter

Warm marinated olives

Duck Croquettes, Harissa mayonnaise

ENTREES (Choose 2)

Double baked Cheese Souffle

Duck liver parfait, onion jam, sourdough

Steak Tartare, pickled cucumber, shallots, condiments

Heirloom tomato salad, goat's cheese

MAINS (Choose 2)

Whole Snapper, lime, ginger, chili

Lamb shoulder, rosemary, lemon, yoghurt

Riverine Prime rib, sauce verte

Creole Cauliflower, coconut (V)

SIDES AND SALADS (Choose 2)

Butter lettuce, eschalot, champagne vinaigrette

Steamed green vegetables, fried garlic

Duck fat kipfler potatoes

Hand cut chips, rosemary salt

DESSERT

Basque Cheesecake, berry sauce

Pear and rosemary tart tartin, vanilla ice cream