



Plated Set Menus

Please do let us know if there's something particular you want or if you have a set budget to work towards and we'll see what we can do. Most dietary requirements can be accommodated with enough notice (although additional charges may apply in some instances).

2 courses – \$50pp / 3 courses – \$65pp

Each course will be served alternate drop - please choose two from each of the below

Shared entrees

Assiette du Charcuterie - selection of cured meats

Tartare de thon - tuna tartare, avocado, miso, radish

Croquettes de brandade – salt cod and potato croquettes, saffron mayonnaise

Choice of main

Steak frites – char-grilled top sirloin, Montpellier butter, fries

Poulet roti - roasted chicken, fondant potato, grilled gem lettuce, buttermilk

Barramundi al a grenobloise – cauliflower purée, brown butter, lemon, capers

Gnocchi Parisienne – charred corn, hazelnut praline, zucchini

Choice of dessert

Crème brûlée

Fondant – 70% dark chocolate, raspberry, vanilla bean ice cream

Selection of cheeses