

KITTYHAWK
25 AUGUST 1944

KITTYHAWK

PLATED SET MENUS

Any special requests, budget restrictions and dietary requirements can usually be accommodated with enough notice (although additional charged may apply in some instances).

2 courses – \$55pp / 3 courses – \$65pp

Please choose two options from the Main and Dessert courses to be served alternate drop

SHARED ENTREES

Iggy's sourdough bread, butter

Marinated olives (VE/GF/DF)

Burrata, confit tomato, soft herbs, extra virgin olive oil (V/NF)

Selection of French & Australian meats, pickles

CHOICE OF MAIN

(CHOOSE TWO FOR ALTERNATE DROP)

Market fish, kipfler potato salad, tomato beurre blanc (GF/NF)

Steak frites (GF/NF)

Roast pork belly, parsnip, pear & jus (GF/NF)

Chicken schnitzel, paris mash, mushroom sauce (NF)

Gnocchi Parisienne, mushroom fricassée, zucchini flowers, porcini cream (V/NF)

CHOICE OF DESSERT

(CHOOSE TWO FOR ALTERNATE DROP)

Crème brulée (V/GF)

Rum baba - brioche cake, rum, crème pâtissière (V/NF)

Crème caramel (V/GF/NF)

Passionfruit curd, exotic fruits, watermelon granita (V/GF)

Not after sweet desserts? Choose French and Australian cheeses with quince and crackers for everyone to share



French & Australian meats



Burrata



Gnocchi Parisienne



Steak frites



French & Australian cheese