



LUNCH / DINNER SET MENU

2 Courses, \$65 per person

* 2 course set menu select - Entrée & Main or Main & Dessert

3 Courses, \$85 per person

* Set menus are served with sides of fries and salads / choice of one coffee/tea per person

* All functions with 30+ guests will be offered an Alternate drop menu only

PRE-DINING CANAPÉS

We are also very happy to arrange some pre meal canapé to be served with drinks prior to the meal.

We recommend 3 pieces per person of Chef's choice canapés for a charge of \$10 per person.

APÉRITIF

Kir Royal-French sparkling with cassis \$10 per person

BYO CAKE

\$5.00 Cakeage fee per person

SET MENU

ENTRÉE

Assiette de Charcuterie - Assortment of house made small goods *

Saumon trois façons – Salmon 3 ways, gravlax, house smoked confit, pickled beets, horseradish cream, lemon gelée (GF)

Asperges en folie – Asparagus brulée, grilled and raw, poached egg, hazelnut, truffle oil snow (GF,V)

MAIN

Filet de dorade – Sea bream fillet, warm gazpacho, peas, jamon, bacon emulsion, red-vein sorrel (GF)

Agneau provençal – Lamb rump, ratatouille, eggplant and goat cheese pressed, tapenade, goats curd, lamb jus (GF)

Faux filet - Porterhouse, shallots, potato fondant, red wine jus

SIDES TO SHARE

Pommes frites (GF)

Salade verte (GF)

DESSERT

Crème Brûlée - Traditional recipe (GF)

Fondant au Chocolat - Chocolate fondant, nuts biscuit, raspberry coulis, crème fraiche

Assiette de Fromage - Selection of French cheese *

VEGETARIAN MENU

ENTRÉE

Asperges en folie – Asparagus brulée, grilled and raw, poached egg, hazelnut, truffle oil snow (GF,V)

Vichyssoise – Cold potato and leek soup, truffled crème fraiche, croutons (V)

MAIN

Champignons - Chargrilled King Brown mushroom, shallots, pickled beets, horseradish cream (V)

Ratatouille – Ragout of mediterranean vegetables, baby eggplant, zucchini flower, romesco and goat cheese (GF,V)

(V) vegetarian

(GF) gluten free

*can be made gluten free

