



## 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 pommes frites & salade verte

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

\* **Christmas period November/December all functions with 25+ guests will be offered an Alternate serve menu only**

### PRE-DINING CANAPÉS

We are also very happy to arrange some pre meal canapés to be served with drinks prior to the meal. We recommend 3 pieces per person of Chef's choice canapés for a charge of \$12 per person.

### APÉRITIF

Kir Royal -French sparkling with cassis \$13 per person

### BYO CAKE

\$5.00 Cakeage fee per person

## SET MENU

### ENTRÉE

**Assiette de Charcuterie** - Assortment of house made small goods

**Saumon Confit** – Confit Huon Salmon, cucumber, crème fraîche, dill, verjus <sup>GF</sup>

**Tomate Deux Façon** - Chilled heirloom tomato consommé, tomato, summer squash, chèvre salad <sup>GF,VG</sup>

### MAIN

**Market Fish** - Pan seared market fish, sauce verte, roasted zucchini, fennel & orange <sup>GF</sup>

**Coq au Vin Blanc** - Marinated chicken breast, white wine & baby onion velouté, crispy bacon <sup>GF</sup>

**Pot au Feu** – Pasture fed braised beef brisket, baby vegetables, pistou <sup>GF</sup>

**Gnocchi au Comté** - Gnocchi, zucchini and basil puree, marinated tomatoes, zucchini flower <sup>v</sup>

### SIDES TO SHARE

Pommes frites <sup>GF</sup>

Salade verte <sup>GF</sup>

### DESSERT

**Crème Brûlée** - Vanilla crème brûlée, sesame tuille <sup>GF</sup>

**Parfait à la Fraise** - Strawberries & cream parfait, lime meringue, strawberry gel

**Assiette de Fromage** - 50g selection of French cheese \*

(v) vegetarian

(GF) gluten free

\*can be made gluten free

