

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 25+ guests will be offered an Alternate serve 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 \$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 *

Soufflé au Fromage - Twicw baked cheese souffle, candied walnuts, celery, grapes v

Beetroot Cured Salmon - Smoked beetroot, orange, horseradish, dill GF

MAIN

Poisson du Jour - Snapper, capers, parsley, lemon, crotons, almonds GF

Coq au Vin Blanc - Marinated chicken, white wine & baby onion velouté, crispy bacon GF

Parisian Gnocchi - Pumpkin puree, mushrooms, kale, chestnuts v

SIDES TO SHARE

Pommes frites GF

Salade verte GF

DESSERT

Crème Brûlée - Traditional recipe GF

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

Assiette de Fromage - 50g selection of French cheese *

VE Vegan

V Vegetarian

GF Gluten Free

*can be made gluten free

