

## group booking menu - 12 or more guests

### Entrées

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- French onion soup topped with a cheese soufflé
- Squid stuffed with piquillo pepper, spinach, squid ink gnocchi
- Rabbit and speck terrine, lemon thyme jelly, sweet and sour capsicum
- Beetroot salad with goat's curd and truffled saussisson

### Mains

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- Fresh fish of the day
- Roasted venison, cauliflower and blue cheese gratin, cinnamon sauce
- Roasted duck breast, potted cabbage, poached rhubarb, brandy sauce
- Lamb tagine with poached quince and almond

### Dessert

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- Crème brûlée, white chocolate dipped iced nougat
- Strawberry shortbread, vanilla mousseline, basil soup
- Warm apple and prune cake, armagnac ice cream
- Selection of cheese with lavosh

### Menu Options

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Choose *one dish* in each course which will be served to all guests

*Alternate drop* – choose *two dishes* in each course for alternate serving to each guest

*Choice* – entrée will be served alternate drop (choose two dishes), then choose three dishes for main and dessert from which your guests will choose. Conditions apply.

### Prices

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\$73.00 - Three course menu

\$59.00 – Entrée and Main

\$50.00 – Main and Dessert

Friday Evenings and Saturday evenings – only three course option applies.

### Head Chef: Bruno Loubet

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Fully Licensed - No BYO applies to group bookings

One bill per booking