

BANQUET DU CHEF

FOR 10 OR MORE GUESTS \$79PP

BREAD ON ARRIVAL

ENTRÉE

BURRATA ET TOMATES *(gfo, v)*

Byron Bay burrata, heirloom tomatoes, pine nuts, torn basil

PANÏSSE *(gf, df, v, ve)*

Sauce gribiche, fresh lemon

TAPENADE D'OLIVES *(gfo, df, v, ve)*

Olive tapenade, charred flat bread

CANARD PARFAIT *(gfo)*

Duck parfait, orange, pickle, hazelnut, brioche

CALAMARS FRITS *(gf)*

Lemon and fine herb aioli

MAINS

SOVEREIGN LAMB SHOULDER *(gf, df)*

Lamb jus gras, fine mint, caper salsa

PETIT RAINBOW TROUT FILLETS *(gf)*

Fennel lemon and herb butter, chervil

POMMES DE TERRE RÔTIÉS *(gf, dfo, v)*

Roasted potatoes, confit garlic, thyme butter

MÉDITERRANÉE *(gf, dfo)*

Blue cheese, rocket, roasted pepitas, burnt pumpkin, pickled Spanish onion

gf gluten free Δ df dairy free Δ v vegetarian Δ ve vegan Δ o option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.