



Banquet Menu

\$60pp (minimum 2 guests)

To Start

Assiette du Charcuterie – selection of cured meats
Crudités – raw seasonal vegetables, smoked Parmesan mayo
Croquettes de brandade – salt cod and potato croquettes, saffron mayonnaise
Tartare de thon – tuna tartare, avocado, miso, radish

Mains

Navrin d'agneau – slow cook lamb shoulder, roasted carrots, labneh

Sides

Pommes frites – house made ketchup
Salade jardiniere – garden salad, merlot dressing

Dessert

Crème brûlée
Fondant – 70% dark chocolate, raspberry, vanilla bean ice cream

Optional cheese course \$10

Vegetarian Banquet Menu

\$60pp (minimum 2 guests)

To Start

Panisse – chickpea chips, spicy mayo
Crudités – raw seasonal vegetables, smoked Parmesan mayo

Mains

Gnocchi Parisienne – charred corn, hazelnut praline, zucchini

Sides

Haricot vert – green beans, pickled onion, almonds
Salade jardiniere – garden salad, merlot dressing

Dessert

Crème brûlée

Optional cheese course \$10