

KITTYHAWK
25 AUGUST 1944

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PLATED SET MENUS

Please do let us know if there's something particular you want or if you have a set budget to work towards and we'll see what we can do. Most dietary requirements can be accommodated with enough notice (although additional charges may apply in some instances).

2 courses – \$50pp / 3 courses – \$65pp

Each course will be served alternate drop -
please choose **two** from each of the below

SHARED ENTREES

Assiette du Charcuterie - selection of cured meats (NF)

Tartare de thon - tuna tartare, avocado, miso, radish
(NF/DF/CAN BE MADE GF)

Croquettes de brandade - salt cod and potato croquettes, saffron mayonnaise (NF)

CHOICE OF MAIN

Steak frites - char-grilled top sirloin, Montpellier butter, fries
(NF/GF/CAN BE MADE DF)

Poulet roti - roasted chicken, fondant potato,
grilled gem lettuce, buttermilk (NF/GF/CAN BE MADE DF)

Barramundi al a grenobloise - cauliflower purée, brown butter,
lemon, capers (NF/GF)

Gnocchi Parisienne - charred corn, hazelnut praline, zucchini
(V/CAN BE MADE NF/GF/DF/VEGAN)

CHOICE OF DESSERT

Crème brûlée (NF/GF)

Fondant - 70% dark chocolate, raspberry, vanilla bean ice cream (NF)

Selection of cheeses (NF/CAN BE MADE GF)



Assiette du Charcuterie



Croquettes de brandade



Poulet roti



Steak frites



Fondant