

BUVETTE

BISTRO & WINE BAR

— BANQUET —

2 COURSE — 60 3 COURSE — 75

— ENTRÉES —

PATE EN CROUTE OF BERKSHIRE PORK,
DUCK & PRUNE PATE

Pickled vegetables

CURED SALMON GF

Nori, pickled fennel & beetroot,
whipped buttermilk & fresh wasabi

OYSTERS GF DF
LEMON & MIGNONETTE

OR

WARM OYSTERS, PANCETTA & PINE
NUTS

ESCARGOT A LA BOURGUIGNONE GF

BEEF TARTARE & CURED EGG YOLK

GF DF

Beef crackers

TRADITIONAL ONION SOUP

Croutons & Gruyere cheese

ASSIETTE DE CHARCUTERIE GF

Jamon cebo, longaniza oscura
(fine saucisson made with squid
ink), jabali (Australian wild
boar & paprika), saucisse seche,
chicken liver parfait. Pickled onion,
sourdough baguette

— MAINS —

CURED PORK BELLY GF

Baked & pureed apple, crackling, carrot
noisette

BRAISED BEEF SHORT RIB
BOURGUIGNONE GF

Saute snails & garlic

SEARED DUCK BREAST

Confit dumpling, caramelised witlof,
pomme dauphinoise, cherries

SCOTCH FILLET

Chips & sauce

CHICKPEA TEMPEH & VEGETABLE
DUMPLINGS GF

Saute Asian greens & mushrooms, chilli
oil

TWICE BAKED SOUFFLE

Mixed leaf & pine nut salad

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— DESSERT —

BITTER CHOCOLATE FONDANT
Mandarin curd & goat milk ice cream

PEAR WILLIAM TATIN
Beurre noisette ice cream

ETON MESS
Passion fruit curd, fresh berries

— SIDES \$7 —

STEAMED BUTTER BEANS GF
Fresh mint, sour cream, lemon

CUMIN ROASTED POTATOES GF
Harissa yoghurt, Meredith lahbne

COMTE CHEESE GRATINATED POMME
PUREE GF

DUKKA ROASTED CAULIFLOWER GF VE
Sumac, avocado dressing

KALE, BABY COS & RADICCHIO SALAD
GF VE
Toasted seeds, French vinigarette

POMME FRITES VE