

# BUVETTE

BISTRO & WINE BAR

## — BANQUET —

2 COURSE — 62 3 COURSE — 75

## — ENTRÉES —

### PATE EN CROUTE

*Berkshire pork, duck & prune pate, pickled vegetables*

### OYSTERS GF DF

*Lemon & Mignonette*

### BEEF TARTARE & CURED EGG YOLK

GF DF

*Beef crackers*

### 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*

### ESCARGOT A LA BOURGUIGNONE GF

### TRADITIONAL ONION SOUP

*Croutons & Gruyere cheese*

## — 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*

### SIRLOIN STEAK

*Salad, pomme frites*

### CONFIT SALMON

*Asparagus, greens, poached egg, sorrel sauce*

### TWICE BAKED SOUFFLE

*Mixed leaf & pine nut salad*

FOR GROUPS OF 10 +

# BUVETTE

BISTRO & WINE BAR

## — BANQUET —

2 COURSE — 60 3 COURSE — 75

## — DESSERT —

BITTER CHOCOLATE FONDANT

*Mandarin curd & goat milk ice cream*

ETON MESS

*Passionfruit curd, fresh berries*

PEAR WILLIAM TATIN

*Beurre noisette ice cream*

APPLE & RHUBARB CRUMBLE

*Cardamom ice cream*

## — SIDES \$7 —

STEAMED BUTTER BEANS GF

*Fresh mint, sour cream, lemon*

CUMIN ROASTED POTATOES GF

*Harissa yoghurt, Meredith labneh*

COMTE CHEESE GRATINATED POMME  
PUREE GF

DUKKA ROASTED CAULIFLOWER GF VE

*Sumac, avocado dressing*

KALE, BABY COS & RADICCHIO SALAD  
GF VE

*Toasted seeds, French vinaigrette*

POMME FRITES VE

FOR GROUPS OF 10 +