

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 +

SERVED ALTERNATE DROP. PLEASE SELECT
TWO DISHES PER COURSE

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— BANQUET —

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— 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

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