

BUVETTE

BISTRO & WINE BAR

— BANQUET —

2 COURSE — 56 3 COURSE — 69

— ENTRÉES —

TUNA SASHIMI

Shaved Jam'on semi-dried tomatoes, quail egg

GRILLED FREMANTLE OCTOPUS

Romesco sauce, chorizo

DUCK LIVER PARFAIT

Rhubarb chutney & toasted brioche

BEFF TARTARE

Pickled shimeji, beef crackers, baguette

TWICE-BAKED GRUYERE SOUFFLÉ

Mixed leaf salad

— MAINS —

MAPLE & SOY-SEMI CURED SALMON

Asparagus, broad beans, choy sum, pickled shimeji

PAN FRIED PORK BELLY

Cauliflower purée & roasted cauliflower, broccolini stems, prune jus

BRAISED BEEF SHORT RIB

Morels purée, confit eschallots, smoked speck jus

SPICE-ROASTED DUCK BREAST

Crispy leg, celeriac purée & banyuls jus

BUFFALO RICOTTA, ROASTED PUMPKIN & KALE ROTOLO

Roasted cherry tomato, pine nut pesto

— DESSERT —

MADAGASCAR VANILLA & THYME CRÉME BRULEE

Smoked bacon ice cream

APPLE TARTE TATIN

Calvados crème, caramel popcorn ice cream

SINGLE ORIGIN 70% DARK CHOCOLATE TARTE

Orange curd, coconut & rhum ice cream

FOR GROUPS OF 8+
SERVED ALTERNATIVELY
PLEASE SELECT TWO DISHES PER COURSE

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— EXTRAS —

— OYSTERS & RAW SELECTION —

SOUTH COAST SIGNATURE OYSTERS

each \$4 / 1/2 dozen \$40 / served natural or with a lemon & mignonette

WARM OYSTERS, CHORIZO & ALMOND

each \$5 / 1/2 dozen \$25 / dozen \$42

— CHEESE PLATE —

1 for 12 / 2 for 16 / 3 for 20

ALL SERVED WITH LAVOSH AND QUINCE PASTE

Manchego aged 9 months (ewe's milk) - hard cheese

Barber's cheddar (cow's milk) - hard cheese

Bleu d'Auvergne cheese (cow's milk blue cheese) - creamy soft

Cremeaux d'Argental (cow's milk brie) - creamy soft

— SIDES / 9 —

RADICCHIO

*kale, mint,
asparagus,
red radish*

PERSIAN ROASTED CAULIFLOWER

*pomegranate
molasses, tabini
& coriander
yoghurt*

CHARGRILLED BROCCOLINI

*parmesan, lemon,
chilli*

POMMES FRITES