

FRENCH FEASTING MENU

\$120pp

ENTREE

FRENCH ONION SOUFFLE GRATIN

DUCK, QUAIL & CRANBERRY TERRINE
WITH HOUSE PICKLES AND TOASTED SOURDOUGH

HEIRLOOM TOMATO AND YELLOW PEACH SALAD WITH BASIL AND CHAMPAGNE VINAIGRETTE

MONCUR BEETROOT & KING ORA SALMON GRAVLAX (NZ)
WITH HORSERADISH CREME FRAICHE, CAPERS AND SOURDOUGH

MAIN

ROASTED GRASS FED O'CONNOR CHATEAUBRIAND
WITH CAFE DE PARIS

WHOLE OVEN ROASTED MARKET FISH WITH CHARGRILLED LEMON ALMONDINE

ROASTED HUNTER VALLEY CHICKEN WITH FOIE GRAS & PERIGORD JUS

SIDES

FRIES MARKET VEGETABLE LEAF SALAD

DESSERT

BUCHE DE NOEL WITH VALRHONA DARK CHOCOLATE AND RASPBERRY

MANGO & COCONUT BOMBE ALASKA
WITH COCONUT DACQUOISE AND MACADAMIA CRUMB