



# 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 PERIGORD TRUFFLE 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

Pre order required (7 days) Available for groups of 10+ guests