

Menu

Canapé package

A minimum of 20 guests required, choose from our package options or create your own.

Option 1: \$36pp

Choose 3 x \$6 Canapé items & 2 x \$9 Canapé items

Option 2: \$51pp

Choose 4 x \$6 Canapé items & 3 x \$9 Canapé items

\$6 Canapé Choice

1. Croquettes
2. Fritter
3. Arancini
4. Flatbread pizza pissaladière with rosemary, olives and anchovies

\$9 Canapé Choice

1. Eggplant dip baba ganouche with lavosh
2. Sweet cake canneles with capsicum and Guacamole
3. Roulade de saumon fumé et crêpe de sarrasin, crème fraîche et herbes. (*Smoked salmon, buckweat pancake, with crème fraîche and herbes*)
4. Puff pastry bouchees leeks tomatoes and scallops

Set Menu Package

A minimum of 20 guests is required for our set menu options. You must choose the course options and select the dishes at the time of booking. The final course menu must be confirmed at least 14 days prior to your booking.

Two course option: 70pp

Choose from starter and main, or main and dessert

Three course option: 85pp

Includes starter, main, and dessert

Four course option: 99pp

Includes amuse bouche, starter, main, and dessert

Amuse bouche

1. Soupe de tomates et sorbet a la fleur moutarde
2. Mushroom Cappuccino, sesame seeds lavosh

Starters

1. Pithivier of quails, foie gras and duxelles, truffle sauce, and roquette.
2. Risotto Verde, asparagus, peas, roquette and truffles
3. Risotto pear walnut gorgonzola and parmesan crackers
4. Black truffle risotto with porcini mushrooms
5. Soupe de tomates et sorbet a la fleur moutarde
6. Feta, spinach tortellini cooked in a chicken broth, parmesan and rosemary emulsion.
7. Pumpkin velouté with goat cheese emulsion.
8. Beetroot ginger balsamic velouté, coconut emulsion
9. Mushroom Cappuccino, Feuilleté with sesame seeds
10. Green mussel and celery tortellini like a coriander mariniere.

11. Snails in a butter herb emulsion, Garlic puree and croutons
12. Chicken boudin with NZ black truffles and pistachio, Port and bay leaves sauce.
13. Tarte feuilleté with scallops and leek and a capers Safran tomato vinaigrette.
14. Pistou soup Classical.
15. Onion Soup classical.
16. Biscuit gurnard with langoustines sauce sage orange and crispy squid ink tapioca pearls.

Mains

Fish

1. Snapper fillet cooked in a figue leave, condiment Lemon, Rosemary, Black olive, and a tian of summer vegetables.
2. Butterfish Grenobloise, emulsion nutty butter, parsley coulis, capers jelly, lemon condiment, spinach timbal, potatoes Gnocchi.
3. Fish fillet with a crayfish bisque, cauliflower puree, baby carrots and basil oil.
4. Spir fishing Snapper carpaccio with vanilla olive oil.
5. Bouillabaisse classic

Meat

1. Roasted Lumina lamb rump and glazed ribs, garlic cromesquis, stuffed onions, flageolet purée, and Pinot noir sauce.
2. Braised beef ribs and roasted black Angus beef fillet with potato fondants, Jerusalem artichoke espuma, baby onions, and carrots.
3. Beef fillet cooked in puff pastry like a Wellington with herbs, marrow bones, Pinot noir herbal sauce, and fricassée of vegetables.
4. Duck legs confit with black olives, preserved lemon and rosemary and crispy duck breast, Carrot and onion glaze, fondant potatoes with pea foam.
5. Black Angus beef tournedos steak, Sauce bordelaise, Broccolini in almond, shallots confit, and fondant potatoes.
6. Chicken fricassee chasseur with vegetable casserole.

7. Chicken fricassee with chardonnay sauce
8. Cassoulet toulousain classic
9. Beef Provençal with kalamata olives and rosemary with potatoes puree.
10. Pork cutlet Normandy style with calvados sauce and braised apple and boulangère potatoes.
11. Crispy & puff pork belly with apple sauce and boulangère potatoes or black pudding and apple tartelette.
12. Roast rack of lamb smoked with thyme, shiraz wine sauce, broad beans fricassee.
13. Rack of Wild boar or wild venison with thyme, cocoa tuile, poivrade sauce, green olives caramelized shallots and braised red cabbage.

Dessert

1. Pavlova coconut cremeux strawberry rhubarb.
2. Chiboust orange cream like a crème brulee with red berries
3. Pear bourdaloue with vanilla ice cream and salted caramel coulis
4. Warm center Chocolate coulant with raspberry coulis
5. Vanilla diplomate cream, caramelised apple millefeuille, Salted caramel sauce
6. Flotant island revisited with strawberry, white chocolate and black pepper cremeux , and meringue
7. Millefeuille with poached Tamarillo and his sorbet, vanilla diplomate and orange blossom cream
8. Chocolate and coffee cremeux, butternut mousse and caramelized seeds.

All courses will be served with: Sourdough bread & Smoked butter.