

## LUXURY BANQUET / 80PP

Served share-style for groups of ten or more.



### POUR COMMENCER *To Start*

#### Boulangerie

Oven-fresh artisanal French baguette with Paysan Breton butter

#### French Charcuterie Board

Liver pâté, prosciutto, salami, cornichons, olives, apple fig paste and lavosh

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### PETITES ASSIETTES *Small Plates*

#### Camembert au Four (V/GFOA)

Baked camembert, Merlot poached pear, roasted walnuts and local honeycomb

#### Crevettes (GF)

Sautéed Mooloolaba prawns, baby peppers, sauce rouille and green asparagus

#### Pâté de Foie de Poulet

Caramelised chicken liver pâté, confit apple, sauterne and pain d'épice



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### GRANDES ASSIETTES *Large Plates*

#### Poulet et Oignons (GF)

Free-range chicken supreme, braised onion broth with brussel sprouts, speck and Gruyère

#### Cou d'Agneau Braisé (GF)

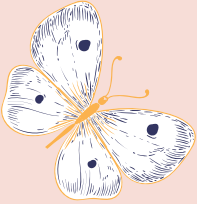
Braised lamb neck, eggplant kasundi, maple pumpkin, chickpea and minted labneh

#### Barramundi Cuit au Four (GF)

Baked Humpty Doo barramundi, sautéed new potatoes, braised cucumber and pommery mustard beurre blanc

V Vegetarian   GF Gluten Free   GFOA Gluten Free Option Available

Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, molluscs, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free. Whilst we are not a halal-certified food and beverage operation, we use halal-certified meat and the halal meals do not contain non-halal products.



## ACCOMPAGNEMENTS *Sides / 13*

Pumpkin salad with rocket, fetta, pepitas  
and French dressing (V/GF)

Charred vegetables, Persian fetta  
and herb emulsion (V/GF)

Truffle and Parmesan fries (V/GF)

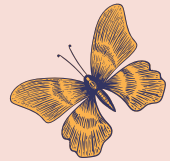


## BELLISSIMO COFFEE

Espresso, Doppio, Macchiato, Piccolo Latte / 4

Flat White, Latte, Mocha, Chai Latte / 6

Monin Flavoured Syrups / Vanilla, Hazelnut, Caramel



## DILMAH SILVER JUBILEE

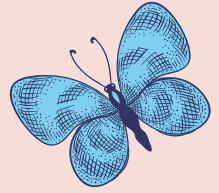
### SINGLE ORIGIN CEYLON TEA / 6

Breakfast, Earl Grey, Jasmine, Moroccan Mint,  
Organic Sencha, Elderflower and Hot Apple



V Vegetarian   GF Gluten Free

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## MAGNIFIQUE BANQUET / 95PP

Served share-style for groups of ten or more.



### POUR COMMENCER *To Start*

#### Boulangerie

Oven-fresh artisanal French baguette with Paysan Breton butter

#### French Charcuterie Board

Liver pâté, prosciutto, salami, cornichons, olives, apple fig paste and lavosh

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### PETITES ASSIETTES *Small Plates*

#### Huîtres

*Freshly Shucked Tasmanian Oysters*

On the rocks with freshly cut lemon (GF/DF)

Hickory-smoked BBQ sauce and crispy bacon lardons

#### Crevettes (GF)

Sautéed Mooloolaba prawns, baby peppers, sauce rouille and green asparagus

#### Pâté de Foie de Poulet

Caramelised chicken liver pâté, confit apple, sauterne and pain d'épice



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### GRANDES ASSIETTES *Large Plates*

#### Côtes Levées de Boeuf (GF)

Slow-cooked beef short ribs with cauliflower purée, gremolata and almonds

#### Faux Filet (GF)

Black Angus striploin (marble score 3 plus) with caramelised onion  
pommes purée, mushroom duxelles and red wine jus

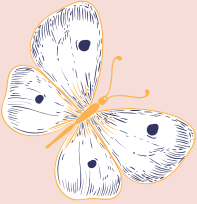
#### Barramundi Cuit au Four (GF)

Baked Humpty Doo barramundi with sautéed new potatoes,  
braised cucumber and pommery mustard beurre blanc

V Vegetarian   DF Dairy Free   GF Gluten Free

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# Suzette



## ACCOMPAGNEMENTS *Sides / 13*

Pumpkin salad with rocket, fetta, pepitas  
and French dressing (V/GF)

Charred vegetables, Persian fetta  
and herb emulsion (V/GF)

Truffle and Parmesan fries (V/GF)

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## DESSERT

### Crêpes Suzette

Thin crêpes flambéed with Grand Marnier, cardamom-infused  
orange butter sauce and bourbon vanilla ice-cream



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## BELLISSIMO COFFEE

Espresso, Doppio, Macchiato, Piccolo Latte / 4

Flat White, Latte, Mocha, Chai Latte / 6

Monin Flavoured Syrups / Vanilla, Hazelnut, Caramel

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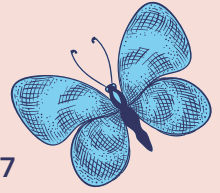
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**TWO COURSES / 82    THREE COURSES / 97**  
Served alternate drop for groups of twenty or more.

### **PETITES ASSIETTES** *Small Plates*

#### **Velouté de Tomates** (GFOA)

Spiced tomato and coconut velouté with a warm baguette and Paysan Breton butter

#### **Pâté de Foie de Poulet**

Caramelised chicken liver pâté, confit apple, sauterne and pain d'épice

#### **Terrine de Porc**

Pork and pistachio terrine with celeriac remoulade and toasted brioche

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### **GRANDES ASSIETTES** *Large Plates*

#### **Poulet et Oignons** (GF)

Free-range chicken supreme, braised onion broth  
with brussel sprouts, speck and Gruyère

#### **Faux Filet – 12 supplement** (GF)

Black Angus striploin (marble score 3 plus) with caramelised onion  
pommes purée, mushroom duxelles and red wine jus

#### **Pieuvre de Fremantle**

Braised Fremantle octopus with arborio rice, chorizo,  
crushed tomato, saffron stock and fetta

#### **Barramundi Cuit au Four** (GF)

Baked Humpty Doo barramundi, sautéed new potatoes, braised  
cucumber and pommery mustard beurre blanc

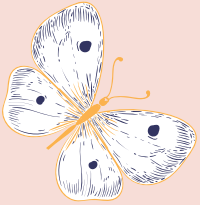
#### **Chou-Fleur Rôti** (VG/GF)

Charred cauliflower with gremolata and toasted almonds



**VG** Vegan    **GF** Gluten Free    **GFOA** Gluten Free Option Available

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## DESSERTS

### Mousse au Chocolat (GF)

Rich Veliche Belgian chocolate mousse, hazelnut praline, assorted berry compote with a dusting of raspberry

### Crème Brûlée (V)

Crème brûlée infused with Bas-Armagnac and honey and macadamia biscotti

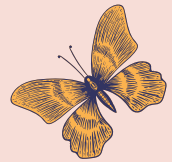
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Charred vegetables, Persian fetta and herb emulsion (V/GF)

Truffle and Parmesan fries (V/GF)



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## BELLISSIMO COFFEE

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