

# **FUNCTION MENU**

Select up to 3 items per course for the party to choose from

\$105 per person

#### COMPLIMENTARY PAIN ET BEURRE

Spelt Grain Sourdough Bread Basket, Isigny French Cultured Butter, Murray River Pink Salt

## ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar

Charcuterie Board

Salt Baked Beetroot Salad

Meredith Valley Goats Cheese, Candied Walnuts

In-House Smoked Salmon, Horseradish, Toasted Brioche

Chicken Liver Parfait, Pear Chutney, Grilled Sourdough

Organic Steak Tartare, Cornichons, Pomme Gaufrettes

## PLATS PRINCIPAUX

Poisson a la Meuniere (\$10 per person surcharge applies) Market Fish, Capers, Finger Lime, Golden Raisins, Spinach, Parsley

Parisian Gnocchi

Mixed Mushrooms, Potato Cream, Comte

Cuisse de Canard (\$10 per person surcharge applies)
Free Range Duck Leg, Brussel Sprouts, Speck

Poulet Roti

Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus

Steak Frites (\$10 per person surcharge applies)

250g Black Angus Tenderloin, Fries, Bearnaise

Linguini

Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon

Beef Bourguignon (\$10 per person surcharge applies)
Braised Wagyu Beef Cheek, Lardon, Mushroom,

Red Wine Jus, Celeriac Purée

### **ACCOMPAGNEMENTS**

French Fries

Paris Mash

Mixed Leaves, Red Wine Vinaigrette

Char-Grilled Broccolini, Cafe de Paris Butter

Watercress Salad, Roquefort, Pear, Walnut

### **DESSERTS**

Profiteroles au Chocolat

Vanilla Bean Ice Cream, Chocolate Sauce

Mousse au Chocolat

Chocolate Mousse, Creme Chantilly

Vanilla Bean Crème Brûlée

Almond Tuile

Trio de Sorbets

Selection of Sorbet

Assiette de Fromages

Cheese Selection, Condiments