

# Sharing Banquet Menu

\$39/person | (min 2 people)

## Chef's Selection

Let our chef feed you with some of our best seasonal dishes on the house



## Dessert

extra \$8/person

**CRÈME BRULÉE**  
Star anis crème brulée

\$50/person | (min 4 people)

## WINKLERS WONDERFUL POTTED DUCK PATE

*Duck liver parfait with accompaniments*

### SQUID

*Chargrilled local squid tossed in garlic, coriander & chilli dressing & served with fregola & heirloom tomato salad*

### PORC ME (GF)

*Crispy pork belly on saffron bean puree & finished with green & red tomato salad & caper jus*

### CUBIQUE DE L'AGNEAU

*Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree*

### AUBERGINE (VG)

*Crispy eggplant served with confit tomato salsa*

### CREVETTES (GF)

*Wild caught local King prawns cooked in garlic & verjus sauce served with pilaf rice & confit fennel*

### POULET ROTI (GF)

*Roasted chicken served with aligot & chard broccolini & finished w roasting jus*

### POISSON DU JOUR (GF)

*Pan seared salmon on smashed peas & edamame & served with lemon beurre noir & crème fraîche*

### CHEEKY BEEF (GF)

*Slow braised beef cheek in red wine served with lardon & mushroom sauce on potato puree*

### MONET'S GARDEN (VG/GF)

*Salad mix with beetroot*

### POMMES FRITES

*Straight cut chips with smoked aioli*

