

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



\$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 GRILLÉ (GF)

Chargrilled chicken breast served with aligot & chard broccolini & finished with roasting thyme 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

Dessert

extra \$8/person

CRÉME BRULEE

Star anis crème brulee