

Set Menu | 80pp



MINIMUM 4PPL

Olives

Warm Green Olives • Rosemary • Orange

Baguette - French Imported

Smoked Butter

Burrata Cheese

Vannella Burrata • Balsamic Confit Beetroot • Fresh Fig • Toasted Pumpkin Seeds

Scallops Carpaccio

Hokkaido Scallops • Passion Fruit Dressing • Cucumber • Whipped Avocado • Jalapeno

Zucchini Flower

Tempura Fried Zucchini Flower • Chorizo & Labneh Filling

Savoury Donut

Parmesan Cheese Donut • Homemade French Onion Dip

Homemade Gnocchi

Sundried Cherry Tomato • Eggplant • Basil • Stracciatella Cheese • Herb Crumb

Veal Osso Buco

Pan Fried Spaetzle • Red Wine Sauce • Gremolata

Cauliflower

Roasted Cauliflower • Cauliflower Puree • Golden Raisin • Pomegranate Kernels

Set Menu | 67pp

Mussels

Half Shell Mussels • Nduja & XO Butter • Garlic Chive Oil

Baguette - French Imported

Smoked Butter

Porchetta - Homemade

Slow Cooked Pork Belly • Rolled in various herbs and spices • Thinly sliced

Savoury Donut

Parmesan Cheese Donut • Homemade French Onion Dip

Homemade Gnocchi

Sundried Cherry Tomato • Eggplant • Basil • Stracciatella Cheese • Herb Crumb

Duck Breast

Pan Fried Pepe's Duck Breast • Potato Mash • Wild Mushroom • Dashi Butter Sauce

Salad

Mix Leaf Lettuce • Radish • Dijon & Apple Cider Vinaigrette