

# 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

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### Homemade Gnocchi

Pan Fried Gnocchi • Mixed Mushroom • Chestnut • 18mth Aged Comté Cheese

### Beef 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

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### Homemade Gnocchi

Pan Fried Gnocchi • Mixed Mushroom • Chestnut • 18mth Aged Comté Cheese

### Duck Breast

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

### Salad

Mix Leaf Lettuce • Radish • Dijon & Apple Cider Vinaigrette

**Sunday Surcharge 12%**