

FRENCH FEASTING MENU

\$120pp

AVAILABLE FOR GROUPS OF 10+

ENTREE

CHICKEN LIVER PATE, APRICOT JAM, CORNICHONS & BRIOCHE

FRENCH ONION SOUFFLE GRATIN

TUNA TARTARE
CAPERS, CHIVES, PICKLED GREEN CHILLIES, FINES HERBES AND ALTO LEMON
OLIVE OIL

HEIRLOOM TOMATO SALAD, MARINATED OLIVES AND BASIL

MAIN

ROASTED GRASS FED O'CONNOR T-BONE MBS3+
CAFE DE PARIS

FILLET OF OVEN ROASTED MARKET FISH TOMATO, CAPER, GORDAL OLIVE

PAN-ROASTED SPATCHCOCK PERSILLADE (NSW)

DUTCH CARROTS, SPIGARELLO, TURNIP

GARLIC CHIVE AND LEMON THYME JUS

FRIES / MARKET VEGETABLE / LEAF SALAD

DESSERT

A SELECTION OF BISTRO MONCUR BESPOKE PETITS FOURS