

Delicatessen Group Menu

2 courses \$45, 3 courses \$55
or let us feed your group for \$46 per head

Entrees

Terrine de campagne (pork terrine) seared king scallop, herb salad

Apple smoked duck Margaret, blueberry vinaigrette, endive

Honey cured salmon, french mustard, green apple Waldorf

Roast shallot and caramel tart tartin, st maure goats cheese, herb salad

Chicken liver parfait, Melba toast, sherry gelée

Mains

Grass fed 300g Scotch fillet, Yorkshire pudding, roquette and parmesan salad

Fish of the day (POA)

Conft pork belly, shaved fennel, blood orange, apple sauce

Roast duck leg, duck cigar, celeriac remoulade, star anise jus

Pavè of lamb shoulder, sautéed mushrooms, native greens

Free range chicken and rabbit pie, sorrel and foie gras sauce, steamed greens

Desserts

Peanut butter parfait, salt caramel, banana, butter crumble

Crème caramel, roast figs, goat's cheese ice cream

Red wine poached pear, vanilla bean ice cream, warm gingerbread

Lemon sponge pudding, roast almond ice cream, blueberry

Wash rind cheese, truffle honey, membrillo, lavosh