



THERMIDOR

Our menu is designed to be shared, like you've stepped into our family home.

It is inspired by the great coasts of the world and cooking over fire.

Banquet Menu - \$80 per person

Kingfish tartare, crying tiger dressing, grilled tostada

Black pepper prawn toast, sesame mayo

Wood fired bread, bisque, pimentón

Vanella burrata, fennel jam, verjuice

Choose one option from the following

Grilled squid, smoked pumpkin, nduja XO

Deep fried whole snapper, aqua pazza, holy basil

Lamb mixed grill, merguez sausage, chimmi churri

Choose one option from the following

Wood fired chicken, pearl cous cous, feta, roasted grapes

Saffron and chorizo paella, market seafood, corn fed chicken

Grilled lobster thermidor, pasta amatriciana (add \$10 per person)

Fried potatoes, sweet chilli philly, chives

Rocket salad, pear, parmesan

Optional Extras

Oysters - \$72 per dozen

Natural oysters, white pepper & finger lime mignonette

Wood roasted oysters, Kilpatrick, triple smoked bacon

Oysters Rockefeller

Oysters Bloody Mary

Dessert - Add \$10 per person

Rum baba, scorched vanilla ice cream, roasted pineapple

Black forest gateau, sour cherry, mascarpone