

*burlesque*  
SET MENU

*including complimentary Chef's canape and petit fours*

*Two Course - Entree & Main*  
*\$69pp*

*Three Courses - Entree, Main & Dessert*  
*\$85pp*

*ENTREE*

DUCK & FIG TERRINE  
CARAMALISED FIG, CORNICHONS, TOASTED BAGUETTE

FRITURE DE CALAMARS  
ROSEMARY & GARLIC SALT, AIOLI

BETROOT, SHEEP'S FETA & CARAMELISED WALNUT TART  
CRUSTY PASTRY SHELL

ESCARGOT DE BOURGOGNE À L'AIL  
GARLIC, PARSLEY, BAGUETTE SLICES, SHALLOTS & CHABLIS

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*MAIN*

EYE FILLET, CAFE DE PARIS BUTTER & POMME FRITES  
PREMIUM GRASS-FED GIPPSLAND AGED ANGUS 200G

NEW ZEALAND KING DORY FILLETS  
BAKED ALMONDINE CRUST & LEMON CAPER SAUCE

WILD MUSHROOM & TRUFFLE RISOTTO  
BEURRE NOISETTE & SHAVED AGED GRANA PADANO

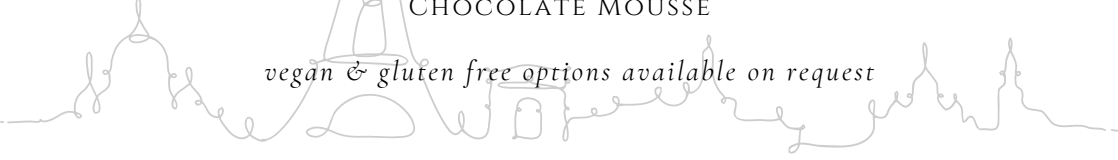
TWICE COOKED DUCK A L'ORANGE  
SOUS VIDE DUCK LEG, PORT REDUCTION, LIQUOR INFUSED  
CHERRIES

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*DESSERT*

FRENCH VANILLA CREME BRULEE  
CHOCOLATE MOUSSE

*vegan & gluten free options available on request*



*burlesque*

## SNACKS

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WARMED BAGUETTE  
SALTED BEURRE  
\$6

DOUBLE CRUMBED ORGANIC BRIE  
DRIZZLED TRUFFLE HONEY  
\$24

CHICKEN LIVE PATE  
SOUR CHERRIES, WARMED BAGUETTE  
\$39

FRESHLY SHUCKED OYSTERS MIGNONETTE  
\$7 EACH

TRUFFLED POMME FRITES  
SHAVED PARMIGIANO GRANDE REGGIANO  
\$19

ROQUEFORT & COS LETTUCE SALAD  
CHABLIS VINAIGRETTE, CRISPY PEAR, RADISH, WALNUTS  
\$19

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## DESSERT

FRENCH VANILLA CREME BRULEE  
\$19

CHOCOLATE MOUSSE  
\$20

