



Burlesque

SET MENU

TWO COURSE (ENTREE & MAIN) ~ \$66PP

INCLUSIVE OF COMPLIMENTARY CHEF'S CANAPE & PETIT FOURS

ENTREE

OAK CURED TASMANIAN SMOKED SALMON
CHIVES, CRÈME FRAICHE & BAGUETTE CRISPS

FRITURE DE CALAMARS
ROSEMARY & GARLIC SALT, AIOLI

ROASTED BUTTERNUT PUMPKIN
HARISSA, GOATS CURD, PUMPKIN SEEDS & SESAME (V)

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

MAIN

VICTORIAN FLATHEAD FILLETS
BAKED ALMONDINE CRUST, LEMON CAPER SAUCE & HARICOT VERTS

WAGYU BEEF MB5 & PRAWN CUTLETS
GARLIC BUTTER MELT & HARICOT VERTS

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

EGGPLANT & BASIL LASAGNA
AGED PARMIGIANO REGGIANO & PARSLEY OIL (V)



REFER TO À LA CARTE MENU FOR SIDES & DESSERT
VEGAN & GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST
6% SATURDAY SURCHARGE APPLIES



Burlesque

VEGAN SET MENU

TWO COURSE (ENTREE & MAIN) ~ \$56PP

INCLUSIVE OF COMPLIMENTARY CHEF'S CANAPE

ENTREE

BAKED CAULIFLOWER
ROSEMARY GRATIN

TEMPURA VEGETABLES
LIGHTLY FRIED UNTIL GOLDEN

MAIN

WILD MUSHROOM & TRUFFLE RISOTTO
RICH VEGETABLE BROTH & PARSLEY

EGGPLANT & BASIL PARMIGIANA
NAPOLI & CREAMY PLANT BASED CHEESE

SIDES

COS, RADISH, PEAR & MAPLE WALNUT SALAD +15

GOLDEN TRUFFLE POMME FRITES +15



GLUTEN-FREE OPTIONS AVAILABLE ON REQUEST
6% SATURDAY SURCHARGE APPLIES