



# Burlesque

## SET MENU

ENTREE & MAIN - \$75PP  
Includes Amuse-Bouche & Petit Fours

### ENTREE

#### DUCK & FIG TERRINE

Caramalised fig, cornichons, toasted baguette

#### SEARED PRAWN CUTLETS

Garlic & chilli butter

#### BAKED TRUFFLE BRIE

Thyme & truffle honey

#### ESCARGOT DE BOURGOGNE À L'AIL

Garlic, parsley, shallots, Chablis & baguette

### MAIN

#### BARRAMUNTI MEUNIÈRE

Brown butter, chopped parsley, lemon & haricot verts

#### TWICE COOKED DUCK A L'ORANGE

Port reduction & liquor infused cherries

#### GRASS-FED GIPPSLAND AGED EYE FILLET 220G

Garlic butter melt & haricot verts

#### THREE CHEESE CAULIFLOWER & TRUFFLE MORNAY (V)

Rosemary & almondine crust

### SIDES

#### LOADED TRUFFLE POMME FRITES +19

Parmigiano grande reggiano & truffle

#### BLEU D'Auvergne & COS LETTUCE SALAD +19

Chablis vinaigrette, crispy pear,  
radish & caramalised walnuts

REFER TO A LA CARTE MENU FOR DESSERT  
VEGAN & GLUTEN-FREE AVAILABLE ON REQUEST  
8% SATURDAY SURCHARGE APPLIES





# Burlesque

## VEGAN SET MENU

ENTREE & MAIN - \$55PP  
Includes Amuse-Bouche

### ENTREE

CHARRED BABY COS LETTUCE  
Miso glaze, sesame & roasted almonds

TEMPURA VEGETABLES  
Carrots, broccolini, cauliflower & capsicum

### MAIN

WILD MUSHROOM & TRUFFLE RISOTTO  
Rich vegetable broth & parsley

BAKED CAULIFLOWER GRATIN  
Almondine crumb, saffron drizzle & rosemary

### SIDES

COS LETTUCE SALAD +17  
Radish, pear & maple walnut

POMME FRITES +17  
Truffle & sea salt



GLUTEN-FREE AVAILABLE ON REQUEST  
8% SATURDAY SURCHARGE APPLIES

