

THE PROMENADE

GROUP MENU

\$65 for two courses | \$78 for three courses

For groups of 15 or more.

Please pre-order your menu choices, or choose the alternate drop option.

TO START

Lobethal cheddar cheesy garlic ciabatta loaf

ENTRÉE

House made Duck rilette with cornichon and crostini

OR

Bocconcini salad with locally made Bambini bocconcini, heirloom tomatoes, basil and extra virgin olive oil (V)

MAIN COURSE

Oven baked Atlantic salmon fillet with asparagus and pea risotto, lemon zest and salsa verde

OR

Roasted free range chicken breast, potato puree, sous vide heirloom carrot, gravy & peas

DESSERT

Classic vanilla bean creme brulee with praline & berries (GF)

OR

Orange and almond syrup cake with cointreau cream & frosted almonds (GF)

