

GROUP LUNCHES

Our menus are designed for groups of 8 guests or more. You will be seated in our wine cellar along with other diners.

For confirmation of booking date, a \$200 non-refundable deposit will be required. The final confirmation of guests is needed no later than 48 hours, this will be number invoiced.

We can accommodate for guests with special dietary requirements, please notify us at least 48 hours in advance.

Below are our menu options, please have your menu option to us 1 week before your booking.

Please note that one bill per table is preferred.

- 2 courses:

Entrée: Platters of charcuterie & selection of French cheeses

Main: TWO Plats du Jour served with potatoes and seasonal vegetables served as sharing plates, please see samples below.

\$45pp

- 3 courses:

Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

Main: TWO Plats du Jour served with potatoes and seasonal vegetables served as sharing plates, please see samples below.

Fromages: Platters of Cheese served with fresh baguette

\$55pp

- 4 courses:

Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

Main: TWO Plats du Jour served with potatoes and seasonal vegetables served as sharing plates, please see samples below.

Fromages: Platters of Cheese served with fresh baguette

Dessert: Mini patisseries to share

\$65pp

"PLATS DU JOUR"

Bavette de Wagyu au beurre de Montpellier

Hawke's Bay Wagyu beef skirt steak, confit shallots, Montpellier butter & duck fat roasted carrot

Chou-fleur rôti et velouté de vieux comté (vegetarian option)

Roasted cauliflower, Mimolette cheese, apple mustard, raisin purée, aged Comté velouté

Cuisse de canard façon Basquaise

Confit duck leg, Basque country sausage, Perla potato, piperade, salsa verde

Filet de poisson de ligne du jour, beurre de coquillage, légumes de saison

Line-caught fish, shellfish butter, seasonal vegetables

Plats du jour subject to change - All prices include GST