

# EGMONT ST.

EATERY



## CHRISTMAS 2019 BANQUET MENU, SERVED SHARING STYLE

### ENTRÉE – *Please select 2 options*

- House smoked salmon, caper salsa verde
- Stracciatella & tomato toast, basil
- Crispy fried clams, chilli aioli
- Ham hock terrine, pickled veg, rocket

### MAIN – *Please select 2 options*

- Potato gnocchi, peas, mint, parmesan
- Slow roast lamb shoulder, pickled onion
- Baked market fish, basil & lemon butter
- Herbed prime rib, horseradish

### SIDES – *Please select 2 options*

- Asparagus, tarragon vinaigrette, radish
- Paris mash, chives
- Confit mushrooms, sherry vinegar, fried onions
- Green beans, gribeche sauce, almonds
- Cos salad, creamy dill dressing, spring herbs
- Charred broccoli, pickled peppers, bacon

### DESSERT – *Please select 2 options*

- Chocolate cake, dried berries, whipped cream
- Stonefruit crumble, vanilla ice cream
- Coconut pudding, passionfruit sorbet, spiced meringue
- Selection of Gelato and Sorbets

### SUPPLEMENTS

*To begin with* – Chilled market seafood platter, house condiments - \$15pp

*An option of* - an extra choice entrée, main or side - \$7pp

*To end with* - Cheese, bread, accompaniments - \$7pp

*- Available lunch & dinner for a minimum of six persons, with bookings essential*  
*- Dietary requirements may be catered for, although must be advised in advance*