

GROUP BANQUET MENU

ALL COURSES ARE SERVED SHARING STYLE

\$70pp

EGMONT ST.

EATERY



Entrée – Please choose two small plates and one bite

CHOOSE TWO

Raw fish, macadamia ajo blanco, blood orange, celery

Housemade stracciatella cheese, buttercup agro dolce, walnut vinaigrette, grilled sourdough

Tomato salad, gazpacho, ricotta salata, green mustard oil, crispy onions, shiso

Whipped Hapuka roe, white anchovy, sea capers, focaccia

CHOOSE ONE

Smoked tomato & anchovy butter, grilled sourdough, fish head terrine

Fermented cabbage chip, oyster mushroom, mushroom marmalade

Brawn croquette, burnt quince, herb mustard

Main – Please choose two options

Steamed market fish, skordalia, fennel barigoule, roast fennel gravy

Fried cauliflower, whipped pumpkin seed, caper mojo verde, pepita, Pecorino

Aged angus bone-in Ribeye, bordelaise sauce

Lamb shoulder, cauliflower puree, turnip, jus

Sides – Please choose two options

Roast potatoes, confit garlic, vadouvan, thyme, bay

Grilled asparagus, confit yolk, salsa verde, garlic crumb

Mixed leaves, seeds, green herb dressing

Dessert – Please choose one option

Milky Bar parfait, burnt hazelnut, macadamia dacquoise

Strawberry & coconut mousse, black sesame nougatine, purple basil

Seasonal sorbet & gelato

Cheese, bread & accompaniments

Supplements – Extras to enhance your meal

To start - A spread of all the bites **15pp** | Oysters *min 2 dozen* **5.5 per oyster**

An option of - An extra entrée, main or side **8 | 10 | 5pp**

To finish - Cheese, bread & accompaniments **10pp**

Drinks matches for courses are also available at an additional cost

Dietary requirements can be catered to, although must be advised in advance