

# Two Small Rooms Private Function menu

From \$99pp\*

## To Start

### *Escargots à la Bourguignonne:*

*White wine, garlic, fresh herbs, French mopping up bread*

### *Pâté aux truffes: (v)*

*Parsnip, melba toast, beurre duo*

### *Soup de jour:*

*Fresh produce turned into a delicious concoction with French baguette*

### *Steak à la tartare:*

*Cornichons, caper, shallot, mustard, yolk, Angus beef*

## Main Course:

### *Risotto aux aspergé et fromage: (v)*

*Crunchy style grain with mushroom, asparagus, Grana Padano*

### *Cassoulet de Tolousain:*

*Hinterland chicken, Toulouse sausage, white beans, tomatoes, garlic, fresh herb crumb*

### *Navarin à la printanière:*

*Australian lamb, dauphinoise potato, braised vegetables, red wine sauce*

### *Filet de bœuf:*

*Queensland grass fed tenderloin, duck fat potato, spinach, jus*

## To finish

### *Crème brûlée:*

*Lavender and honey*

### *Chocolat et café framboise:*

*Chocolate, coffee and raspberry crumple*

### *Sélection de fromages:*

*Cheese plate*

### *Fresh fruit pavlova:*

*Selected dates / Menu is subject to customer choice\* / Minimum numbers apply*

*Dietary requirements catered for/allergies must be confirmed prior to booking*