



# *The Carnivore Banquet Menu*

\$89.00 pp

## *Pain au seigle aux Truffes:*

*Freshly baked bread with herbs, truffle on rye*

## *Escargots en Croûte:*

*Snails, shallot, parsley, thyme, chive, white wine, garlic, puff pastry*

## *Risotto aux aspergés et fromage:*

*Crunchy style grain with asparagus, fromage*


## *Filet de bœuf:*

*Angus beef, duck fat potato, shallot and tomato salad, smoked garlic red wine jus*

## *Crème brûlée:*

*Honey and Cointreau*

*The sharing Banquet menu is whole table only*



Any changes due dietary/allergy requires notice prior to booking

Please call 33715251 or email @: [email@2smallrooms.com](mailto:email@2smallrooms.com)

# Two Small Rooms

## *The Carnivore Degustation*

*A fine, indulgent and socially distanced private dining experience*

**\$139.00 per person**

*Pre-book early bird limited offer includes arrival drinks...*

### 1<sup>st</sup> course

*Steak à la tartare:*

*Cornichons, caper, shallot, mustard, yolk, Queensland beef fillet*

### 2<sup>nd</sup> course

*Risotto aux aspergés:*

*Crunchy style grain with asparagus, Grana Padano*

### 3<sup>rd</sup> course

*Escargots à la bourguignonne:*

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

### Interlude

*The cleanser*

### 4<sup>th</sup> course

*Le boeuf*

*Angus tenderloin, sauté potatoes, spinach, shallot, smoked garlic and red wine jus*

### 5<sup>th</sup> course

*Crème brûlée*

*Served with mini liquor coffee*



Degustation is whole table only

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# *The Seafood Degustation*

*A fine, indulgent and socially distanced private dining experience*

*\$159.00 per person*

*Pre-book early bird offer includes arrival drinks...*

## *1<sup>st</sup> course*

*Huîtres:*

*Mignonette, Kilpatrick and Natural*

## *2<sup>nd</sup> course*

*Risotto au Crabe:*

*Sand crab, white wine, cream, Grana Padano*

## *3<sup>rd</sup> course*

*Coquilles à la bourguignonne:*

*Scallop, shallot, garlic, herbs, Chablis, French mopping up bread*

## *Interlude*

*The cleanser*

## *4<sup>th</sup> course*

*Filet de poisson*

*Ocean Cod fillet, garlic and thyme potatoes, spinach, peas, dry white wine jus*

## *5<sup>th</sup> course*

*Crème brûlée*

*Served with mini liquor coffee*



Degustation is whole table only

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