



Two Small Rooms

Carnivore Degustation

A fine, indulgent and socially distanced private dining experience

\$139.00 per person

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

1st course

Steak à la tartare:

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

2nd course

Risotto aux aspergé:

Crunchy style grain with asparagus, Grana Padano

3rd course

Escargots à la bourguignonne:

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

Interlude

The cleanser

4th course

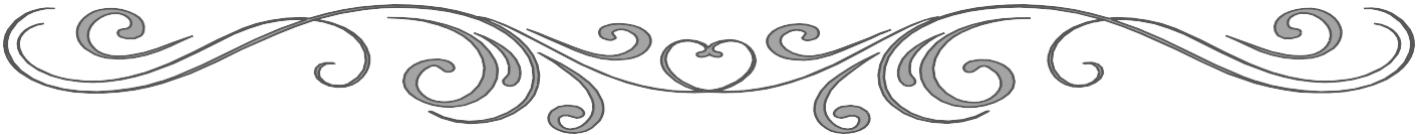
Le boeuf

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

5th course

Crème brûlée

Served with mini liquor coffee



Degustation is whole table only

Any changes due dietary/allergy requires notice prior to booking

Please call 33715251 or email @: email@2smallrooms.com



Seafood Degustation

A fine, indulgent and socially distanced private dining experience

\$159.00 per person

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

1st course

Huîtres:

Mignonette, Kilpatrick and Natural

2nd course

Risotto au Crabe:

Sand crab, white wine, cream, Grana Padano

3rd course

Coquilles à la bourguignonne:

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

Interlude

The cleanser

4th course

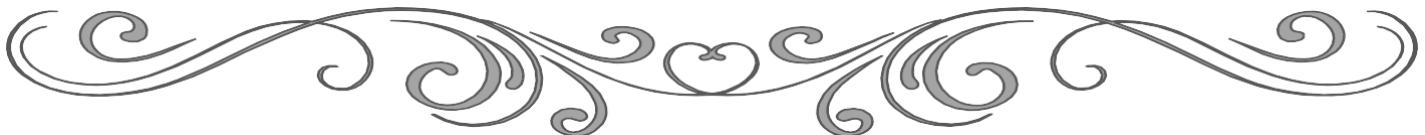
Filet de poisson

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

5th course

Crème brûlée

Served with mini liquor coffee



Degustation is whole table only

Any changes due dietary/allergy requires notice prior to booking

Please call 33715251 or email @: email@2smallrooms.com