

Maison.

BY PATRICE

## Canapés

COFFIN BAY OYSTERS WITH FINGER LIME & GINGER DRESSING

DUCK & MUSHROOM TERRINE WITH PLUM CHUTNEY ON SOURDOUGH TOAST

## Entrée

PARMESAN CHEESE CREAM EMULSION, RADICCHIO, HERBS, PROSCIUTTO AND OLIVES

## Main Course

SEARED BARRAMUNDI FILLET, GLOBE ARTICHOKE BARIGOULE, PICKLED MUSSEL, AIOLI

MIX GREEN SALAD, FRENCH DRESSING

## Dessert

MAPLE SYRUP TART, VANILLA CREAM CHANTILLY

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\$130PP

SAMPLE MENU

MENUS ARE ALWAYS DESIGNED WITH THE SEASON,  
SMALL CHANGES MAY OCCUR.