

Premium Banquet Menu

To be shared

Snacks

Grain Bakery Sourdough, sea salt, extra virgin olive oil (ve)
Alto Misto Olives, citrus (ve, gf)
Handmade burrata, fennel, blood orange, extra virgin olive oil (gf,v,n)

Entrée

Chicken Liver Parfait, corella pear chutney, brioche
Butternut Pumpkin, bergamot, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v, gf, n)
Ora King Salmon Rillettes, feijoa, pickles, roe, brioche (I)

Main

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (I) (df)
Cone Bay Barramundi, fennel, braised leeks, peas, vongole, saffron emulsion (M) (gf)
1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, lamb jus (I) (gf, df, n)

Sides

Leaf Salad, tarragon dressing, chives (ve, gf)
Fries, aioli (v, df)

Dessert

‘The Fenwick’ Tiramisú (v,n)
Lemon Parfait, sable, curd, creme friache, vanilla, meringue

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (gf) gluten free (df) dairy free.

All Visa, MasterCard & American Express Cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. An 8% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays.

THE FENWICK