

# 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 fraiche, 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 10% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays.*

# THE FENWICK