

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)

Entrée

Chicken Liver Parfait, corella pear chutney, brioche
Marinated Eggplant, miso, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v, gf, n)
Ulladulla Yellowfin Tuna, stracciatella, pistachio, kohlrabi, geraldton wax (A) (n)

Main

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l)
NZ Blue Eye Cod, onion, speck, asparagus, cos, diamond clams, bergamot (l)
1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, lamb jus (l) (gf, df, n)

Sides

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

Dessert

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

*Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.*

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee

All debit cards will incur a 0.55% processing fee

THE FENWICK