

# Venue Buyout

## Snacks Menu \*Sample\*

\$120/pp

Oyster with Chervil Vinaigrette  
Vegetable Crudities and Ranch Dip  
Capicola and Grissini  
Gilda of Tomato, Sardine and Manchego Cheese  
Japanese Mackerel and Vegetable 'Taco'  
Tempura Zucchini Flowers stuffed with Burrata  
Panisse and Fine Herb Crab Salad  
Gougeres and Caviar  
Full Blood Wagyu Striploin Slider  
-  
Chocolate and Rosemary Caramel

\*Select dishes available with fish in place of meat

# Venue Buyout

## Snacks Menu \*Sample\*

\$80/pp

Vegetable Crudities and Ranch Dip

Capicola and Grissini

Gilda of Tomato, Sardine and Manchego Cheese

Japanese Mackerel and Vegetable 'Taco'

Parmesan and Tapioca Fritter

Tempura Zucchini Flowers stuffed with Burrata

Panisse and Fine Herb Crab Salad

Beef Tongue and Gribiche Sandwich

-

Chocolate and Rosemary Caramel

\*Select dishes available with fish in place of meat

# Venue Buyout

## Snacks Menu \*Sample\*

\$90/pp

Olives and Friends

Vegetable Crudities, Chips and Ranch Dip

Capicola and Grissini

Gilda of Tomato, Sardine and Manchego Cheese

Hot Sauce Tiger Prawns

Parmesan and Tapioca Fritter

Tempura Zucchini Flowers stuffed with Burrata

Panisse and Fine Herb Crab Salad

Waygu Steak Sandwich

-

Chocolate and Rosemary Caramel

\*Select dishes available with fish in place of meat

# Venue Buyout

## Beverage Menu \*Sample\*

### Cocktails

#### Just a Highball

Gin, Elderflower, Cucumber, Citrus, Sparkling Wine

#### Negroni

Gin, BBF Amaro, BBF Vermouth

#### Gimlet

Gin, Lime Oleo Saccharum, Citrus

#### Whiskey Highball

Bourbon, Sparkling Water

#### G&T

Gin, London Essence Tonic

### NON-ALC

London Essence Ginger Ale

Blanc de Blanc non-alc Sparkling Wine

### Beers

Bavik Super Pils

### Wines (BTG)

1 White, 1 Red, 1 Sparkling, 1 Rose

# Menu

## PDR \*Sample\*

\$280/pp

Foie Gras and Hibiscus Jelly Toast

-

Vegetable Crudites and Ranch Dip

Capicola and Grissini

Zucchini Flowers and Hazelnut Vinaigrette

Gilda of Tomato, Sardine and Manchego Cheese

Japanese Mackerel and Vegetable 'Taco'

Panisse and Crab

Gougeres and Caviar

-

Parisian Gnocchi, Chanterelles and White Corn

-

Dry Aged Porterhouse, Peppercorn Jus

Buttermilk Salad Sample Menu

\*Select dishes available with fish in place of meat

# PDR \*Sample\*

## PDR 10 pax

\$180/pp

Foie Gras and Hibiscus Jelly Toast

-

Vegetable Crudites and Ranch Dip

Capicola and Grissini

Zucchini Flowers and Hazelnut Vinaigrette

Gilda of Tomato, Sardine and Manchego Cheese

Japanese Mackerel and Vegetable 'Taco'

Panisse and Crab

-

Parisian Gnocchi, Chanterelles and White Corn

-

Wagyu Tomahawk Steak

Fennel and Fine Herb Salad

-

Dark Chocolate and Rosemary Caramel Tart

\*Select dishes available with fish in place of meat

# PDR \*Sample\*

## PDR 10 pax

\$120/pp

Vegetable Crudites and Ranch Dip

Zucchini Flowers and Hazelnut Vinaigrette

Gilda of Tomato, Sardine and Manchego Cheese

Panisse and Crab

-

Parisian Gnocchi, Chanterelles and White Corn

-

Whole Roasted Heritage Chicken

Fennel and Fine Herb Salad

-

Dark Chocolate and Rosemary Caramel Tart

\*Select dishes available with fish in place of meat