

DISTRICT

BRASSERIE

SIT DOWN FUNCTIONS & EVENTS

3 Course Set Menu

\$95 per person

Organic House Baked Bread, French Cultured Butter
Whipped White Cod Roe/Smokey Eggplant Dip, Charred Organic Sourdough
Green Olives

Entrée Selection

6 Sydney Rock Oysters, Mignonette
Heirloom Tomato, Locally Made Burrata, Delicate Leaves
Jack's Creek Steak Tartare, Onion Crumble, Horseradish, Egg Yolk, Tapioca Cracker

Main Selection

Ricotta Gnocci, Jerusalem Artichokes, Sautéed Mushroom, Hazelnuts, Truffle Oil
Steamed Snapper Fillet, Cucumber, Wood Ear Mushrooms
Honey Fennel Glazed Duck Breast, Rainbow Chard, Apricot
Brooklyn Valley Grass-Fed Eye Fillet 200g, Pomme Paillason, Caramelised Onion Puree,
King Oyster Mushroom

Dessert Selection

Seasonal Fruit Plate
Valrhona Chocolate Brûlée, Whipped Coconut Cream, Cherry Sorbet
Salted Caramel Custard, Chocolate Mousse, Caramelised Rice, Peanut Butter Ice Cream
Selection of 2 Cheeses, Chutney, Fruit Loaf