



Bistro Avoca

FUNCTION MENU \$60

Chef de Cuisine Leonard Michaud

Baked French bread served on arrival

ENTREE

WAYGU BEEF CARPACCIO

Rocket salad, Honey mustard glaze

GARLIC PRAWNS **G**

Morning glory, Spicy crisp peanut

CRISPY BRAISED DUCK LEG

Onion puree

MAIN

ROASTED PORK LOIN **G**

Confit carrots, Pomme fondante, Corella Pear

SEARED TUNA **G**

Jerusalem artichoke, Celeriac, Saffron sauce

MUSHROOM RISOTTO **G V**

Portobello, Truffle, Rocket parmesan

DESSERT

HAZELNUT CHOCOLATE MACARON PARFAIT **G**

Vanilla bean ice cream

LEMON TART

Lime meringue, Berry sorbet

VANILLA CRÈME BRULÉE **G**

Caramelized orange

G Gluten-free **V** Vegetarian



Bistro Avoca

FUNCTION MENU \$75

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Baked French bread served on arrival

ENTREE

MORTON BAY BUG RAVIOLI

Lemon beurre blanc

WAYGU BEEF CARPACCIO **G**

Rocket salad, Honey mustard glaze

FRENCH ONION SOUP

Garlic toast

MAIN

PUMPKIN POTATO GNOCCHI **V**

Goat cheese, Balsamic

SEARED TUNA **G**

Jerusalem artichoke, Celeriac, Saffron sauce

BRAISED DUCK LEG "PARMENTIER"

Foie gras, Portobello, Truffle dressing

DESSERT

HAZELNUT CHOCOLATE MACARON PARFAIT **G**

Vanilla bean ice cream

LEMON TART

Lime meringue, Berry sorbet

TRUFFLED BRIE CHEESE

baked french bread

G Gluten-free **V** Vegetarian



Bistro Avoca

FUNCTION MENU \$100 4 COURSES MENU

Chef de Cuisine Leonard Michaud

Canapes on arrival

ENTREE

LOBSTER TWO WAYS

Seared, Ravioli

WAYGU BEEF TARTARE **G**

Honey, Truffle

PUMPKIN GNOCCHI **V**

Goat cheese, Rocket

MAIN

BEEF WELLINGTON

Foie gras, Portobello, Truffle dressing

SEARED TUNA **G**

Jerusalem artichoke, Celeriac, Saffron sauce

WAYGU BEEF EYE FILLET

Oxtail croquette, Parsnip chips, Confit garlic

DESSERT

HAZELNUT CHOCOLATE MACARON PARFAIT **G**

Vanilla bean ice cream

LEMON TART

Lime meringue, Berry sorbet

TRUFFLED BRIE CHEESE

baked french bread

G Gluten-free **V** Vegetarian

BOOKING UP TO 30 PAX