

3 Course with sparkling cocktail and canapes

\$79pp

Children under 12 \$30

Children 12 to 16 \$50

On arrival

Sparkling Cocktail

Canapes

Entrees

Prawns Cocktail

Fresh prawns, cocktail sauce

House Spinach Gnocchi

Hazelnuts, oyster mushrooms, zucchini flowers and pecorino

Duck Spring Rolls

Soy dipping sauce

Mains

New Zealand White Perch

Australian bug, clams. Orange sauce. Served with fresh vegetables and roast potatoes.

Veal Oscar

Thin slices of veal, served with Australian king prawns. A brandy cream sauce. Served with fresh vegetables and roast potatoes.

Chicken Supreme

Dukkha crusted chicken supreme, braised fennel, Dutch carrots, polenta chips, tempura zucchini flowers and a creamy seeded mustard sauce

Desserts

House Coconut Gelato

Coconut clouds, mango, papaya, lychee, passion fruit

Chocolate Panna Cotta

Raspberry jelly, meringue kisses, Persian fairy floss

Meringue and berries

Strawberry liquor Chantilly, berry meringue, fresh berries, raspberry sorbet



Booking Form

BOOKING TERMS & CONDITIONS.

No bookings are confirmed until full pre-payment is received, which is due by 15th December 2018. Cancellations made within 2 weeks of the booking date will incur a 100% cancellation fee. Menu items are seasonal and may change based on availability. It is the restaurants discretion to allocate tables.

Booking Name: _____

Booking Time: _____

Number of guest: Adult (\$79) ____ Child 12-16 (\$50)____ Child under 12 (\$30)

Contact Number: _____

Full Menu Payment

I authorise Table 426 to deduct the above amount from my credit card. I have read and understood the Booking Terms and Conditions.

TYPE OF PAYMENT

Visa/ Master card M/C CASH Card
Number _____

Authorisation No _____

Card Expiry _____

Name on Card _____

Signature _____

