

THE FENWICK

Premium Banquet Menu

To be shared

Tastes

Grain sourdough, sea salt, extra virgin olive oil (ve)
Marinated Sicilian olives, citrus (ve/gf)
'East 33' Sydney rock oysters, verjuice mignonette (gf/df)
Caramelised onion and goat cheese croquettes (v)

Entrée

La Stella burrata, zucchini, mint, pickled currants, hazelnuts (gf/v)
Ulladulla yellowfin tuna, ginger, yuzu, cucumber, puffed wild rice, kombu (gf/df)
Roasted eggplant, agrodolce, whipped baba ganoush, mint, pistachio, pomegranate (ve/gf)

Main

Handmade gnocchi, saffron butter, zucchini blossom, tomato (v)
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Grilled market fish, caramelised zucchini, potato, olive, capers, salsa verde, mint (gf/df)
Junee lamb shoulder, pistachio dukkah, pomegranate, lamb gravy (gf/df)

Served with sides of:

Roasted chats, herbs, olive oil, sea salt (ve/gf)
Garden salad, soft herbs, chardonnay dressing (ve/gf)
Seasonal market greens, green goddess, lemon, olive oil, pistachio (v/gf)

Dessert

'The Fenwick' tiramisú (v)
Yuzu cheesecake, cumquat, almond crumble (v/gf)

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan