



PRIVATE EVENTS 2024/25

TWO COURSE LUNCH MENU

\$40 PER GUEST

*Selections are subject to seasonal change based on market availability
(only available on weekdays from 11AM to 3PM)*

MAIN COURSE

Guests Choose From The Following:

Sausage

served with pomme puree and gravy

Croque Madame

*French ham, bechamel, gruyere, fried eg on whole wheat sourdough.
Served with mixed-greens*

Boeuf Bourguignon

*diced sirloin marinated in red wine, pearl onions and carrots.
Served on a bed of mashed potatoes*

Brie Sandwich

*Melted Brie with walnuts, honey & agurula in a baguette
Served with mixed greens*

Chef's Omelette

*Free-range eggs, goat cheese, diced tomatoes, basil.
Served with mixed-greens & diced potatoes*

DESSERT

Café Gourmand

Three French Desserts served with Coffee

*Vegan, Vegetarian, Gluten Free, Dairy Free
options available upon advanced request*

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