

ATELIER SPRING FUNCTION MENU

\$95 per person

Choose two dishes from each course to be served alternatively
(including one side)

ENTRÉE

Freshly Shucked Oysters (4 Oysters)
lemon, chardonnay mignonette sauce

Confit Schreurs Spring Leek
comte mousse, hazelnut, leek ash

Citrus Cured Ocean Petuna Trout
lemon, chardonnay mignonette sauce

O'connor's Grain Fed MSw2 Beef Tartare
anchovy custard, cured egg yolk, tuile

SIDES

Shaved Squash
Basil, Parmesan

Mixed Organic Garden Leaves
Shallot, Lemon Dressing

Spring Asparagus
Chervil Jus

French Fries
Aioli

MAINS

Pot-Roasted Cauliflower
pine nut pudding, hemp seed, king oyster
mushroom

Pan Seared Pink Snapper
caper, lemon, beurre noisette hollandaise

Dry Aged Duck Breast
hawksbury rhubarb, finger fennel, citrus jus

O'connor's Grain Fed MS2 Tenderloin 200
confit garlic puree, charred lemon

DESSERT

Dark Chocolate Cremeux
valrhona manjari, hazelnut, mandarin

Citrus Sable
lemon curd, lime, meringue

