

GARÇON

SAMPLE MENU FOR EVENT BOOKINGS

2 COURSES \$45 | 3 COURSES \$55

OLIVES AND NUTS

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BEETROOT, WATERMELON & GOATS CURD SALAD W/ PISTACHIO &
ROSEWATER DRESSING

SLOW POACHED SALMON NICOISE

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COFFEE RUBBED BLACK ANGUS HANGER STEAK SOUBISE

LEMON SOLE EN PAPILOTE W/ BURNT BUTTER, CAPERS & HAZELNUTS

both served w/ pomme dauphinoise & greens

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CHEESE SELECTION

BLACKSTAR PASTRY BROWNIE W/ LIME & WATERMELON GRANITA